

# The Shrimp Cookbook

574 Recipes

# Table Of Contents

Louisiana Shrimp Creole II	1
Greek-Style Shrimp Salad on a Bed of Baby Spinach	2
Orzo Shrimp Stew	3
Shrimp Egg Foo Young	4
Doris's Shrimp Salad	5
Shrimp Melt	6
Ginger Shrimp with Fried Rice	7
Grandma Bellows' Lemony Shrimp Macaroni Salad with Herbs	8
Shrimp Po' Boys	9
Shrimp Scampi	10
Shrimp Red Thai Curry	11
Italian Scallop and Shrimp Salad	12
Shrimp Fried Noodles-Thai style	13
Blackened Shrimp Stroganoff	14
Shrimp Mold	15
Shrimp Marinara	16
Tipsy Shrimp	17
Stir-Fried Shrimp and Mushrooms	18
Shrimp Wellington	19
Shrimply Delicious Shrimp Salad	20
Shrimp Fondue	21
Shrimp and Feta Cheese Pasta	22
Happy Shrimp	23
Summer Special Shrimp and Fruit Fried Rice	24
Tropical Shrimp Spinach Salad	25
Bacon Wrapped Barbeque Shrimp	26
Shrimp and Crab Enchiladas	27
Big Ed's Cajun Shrimp Soup	28
Phyllo Turnovers with Shrimp and Ricotta Filling	29
Easy Creole Okra and Shrimp	30
Liz's Pickled Shrimp	31
Spinach Shrimp Fettuccine	32
Shrimp Louisiane Casserole	33
Shrimp Scampi Over Rice	34
Mary's Christmas Shrimp Tree	35

# Table Of Contents

Shrimp and Mango Bruschetta	36
Cajun Shrimp with Potatoes	37
Shrimp Fettucine Alfredo	38
Garlic Lime Bacon-Wrapped Shrimp	39
Shrimp Dijonnaise	40
Broccoli Shrimp Pasta Toss	41
Wasabi and Shrimp Cheese Ball	42
Creamy Shrimp and Scallop Shells	43
Shrimp and Tasso Pasta	44
Jumbo Shrimp and Asparagus	45
Coriander Tabbouleh Salad with Shrimp	46
Curried Shrimp Bisque	47
Warm Shrimp Salad	48
Shrimp Toast II	49
Apricot-Glazed Shrimp	50
Creamy Shrimp and Corn Soup	51
Lemony Shrimp over Brown Rice	52
Cajun Corn and Shrimp	53
Shrimp Soup	54
Hooley's Devil Stuffed Shrimp	55
Creamy Shrimp Alfredo with Tomato and Basil	56
Caribbean Stir-Fried Shrimp	57
Clover's Shrimp and Basil	58
Shrimp Delight	59
Caesar Baked Shrimp	60
Shrimp Chowder	61
Chinese Shrimp and Tofu Soup	62
Angel Hair Pasta with Garlic Shrimp and Broccoli	63
Linguine Pasta with Shrimp and Tomatoes	64
Shrimp Jambalaya	65
Shrimp Kabobs	66
West Coast Cod and Shrimp	67
Curried Shrimp	68
Farfalle with Herb-Marinaded Grilled Shrimp	69
Shrimp Dip III	70

# Table Of Contents

Garlic Cheese Grits with Shrimp	71
Shrimp with Mustard Sauce	72
Shrimpcargot	73
Absolutely The Best Shrimp Scampi	74
Scrumptious Shrimp Scampi Linguine	75
Shrimp Dip IV	76
Curry-Coconut Shrimp	77
Peppery Shrimp and Rice	78
Twice-Cooked Coconut Shrimp	79
Shrimp Dip II	80
Grilled Garlic and Herb Shrimp	81
Amazing Shrimp Stuffed Mushrooms	82
Shrimp Cream Cheese Spread	83
Merwin's Shrimp Gumbo	84
Bratwurst and Shrimp Boil	85
Shrimp Remoulde Galatoire's	86
Creamy Pesto Shrimp	87
Shrimp with Penne and Squash	88
Japanese Shrimp Sauce I	89
Peppered Shrimp Alfredo	90
Aunt Alma's Cauliflower Shrimp Ahoy	91
Sexy Shrimp Scampi	92
Shrimp and Octopus Soup (Caldo de Camaron y Pulpo)	93
Spicy Crab and Shrimp Dip	94
Spicy Coconut and Lime Grilled Shrimp	95
Shrimp Salad Bagels	96
Barbecued Shrimp	97
Shrimp and Pasta Supper	98
Dilled Shrimp (Rejer)	99
Thai Spiced Barbecue Shrimp	100
Patio Shrimp Salad	101
Honey Ginger Shrimp	102
Flounder with Shrimp Sauce	103
Best Unsteamed Shrimp	104
Cold Shrimp Dip	105

# Table Of Contents

Shrimp and Dill Deviled Eggs	106
Shrimp and Grits for the Displaced Southerner	107
Bucatini Pasta with Shrimp and Anchovies	108
Garlic Shrimp Pasta	109
Indian Shrimp Curry	110
Tequila Lime Shrimp	111
Shrimp Garden Salad	112
Thai Shrimp and Cabbage	113
Roasted Garlic and Herb Shrimp with Spaghetti	114
New Orleans Shrimp Toss	115
Sylvia's Shrimp Supper	116
Pesto Shrimp Sandwich	117
Lemon Ginger Shrimp	118
Japanese Style Deep Fried Shrimp	119
Crawfish, Crab and Shrimp Ceviche	120
Jambalaya With Shrimp	121
New Orleans Barbeque Shrimp	122
Shrimp Brochette	123
Garlicky Appetizer Shrimp Scampi	124
Tempura Shrimp	125
Cognac Shrimp	126
Mandarin Shrimp and Vegetable Stir Fry	127
Best Ever Shrimp Dip	128
Nat's Shrimp and Veggie Stuffed Zucchini	129
Fried Green Tomatoes with Shrimp Remoulade	130
Filet Mignon with Garlic Shrimp Cream Sauce	131
Brothy Shrimp and Rice Scampi	132
Shrimp Quiche	133
Crab and Shrimp Louis	134
Shrimp and Sugar Snap Peas	135
Lemon Pepper Shrimp with Mustard	136
Margarita Grilled Shrimp	137
Ginger's Shrimp and Grits	138
Shrimp and Asparagus	139
Lemony Garlic Shrimp with Pasta	140

# Table Of Contents

Vietnamese-Style Shrimp Soup	141
Tangy Shrimp and Scallops	142
Baked Shrimp and Asparagus	143
Baked Fish with Shrimp	144
Shrimp Marinara	145
Basil Shrimp	146
Lime Ponzu Shrimp and Corn Salsa	147
Eleanor R's Shrimp and Chicken Cacciatore	148
Tangy Shrimp and Scallops	149
Cissy's Shrimp Penne	150
Coconut Shrimp I	151
Shrimp Chinese Chow Mein	152
Mexican Shrimp Cocktail	153
Shrimp and Broccoli	154
Shrimp Creole I	155
Poor Man's Shrimp	156
Bacon Wrapped Shrimp	157
Shrimp Linguine Salad	158
Shrimp Fettucine	159
Japanese Shrimp Sauce	160
Shrimp Kisses	161
Creamy Shrimp and Corn Stew in Shells	162
Shrimp Creole III	163
Spicy Cajun Shrimp	164
Arlene's Shrimp Dip	165
Shrimp with Lemon Linguine	166
Shrimp Scampi IV	167
Shrimp Salsa	168
Pasta with Grilled Shrimp and Pineapple Salsa	169
Shrimp Lemon Pepper Linguini	170
Shrimp Ceviche with Coconut Milk	171
Linguine with Cajun-Spiced Shrimp and Corn	172
Shrimp, Clams, and Scallops Pasta	173
Creole Shrimp	174
Broiled Grouper with Creamy Crab and Shrimp Sauce	175

# Table Of Contents

Shrimp Scampi Bake	176
Shrimp Wrapped with Prosciutto	177
Spicy Shrimp Creole	178
Yogurt Shrimp Fettuccine	179
Shrimp Scampi II	180
Shrimp in Avocado Cream Sauce	181
Holiday Shrimp Dip	182
Ann's Shrimp Etouffee	183
Simple Shrimp Pasta Salad	184
Corn and Shrimp Salad	185
Baked Stuffed Shrimp	186
Spicy Shrimp and Grits	187
Penne with Shrimp	188
Shrimp Pad Thai	189
Lowcountry Shrimp and Grits	190
Picante Shrimp 'n' Pepper Pasta	191
Shrimp and Corn Chowder with Sun-Dried Tomatoes	192
Japanese Shrimp Sauce II	193
Crispy Shrimp Tempura	194
Spicy Lime Grilled Shrimp	195
Delia's Grilled Shrimp Sonora	196
Champagne Shrimp and Pasta	197
Shrimp and Caper Salad	198
Shrimp with Ginger and Snow Peas	199
Hawaiian Beach Shrimp	200
E-Z Volcano Shrimp Dip	201
Lemon and Cilantro Shrimp	202
Tomato Shrimp Ceviche	203
Shrimp Linguine	204
Shrimp Etouffee II	205
Heavenly Shrimp Dip	206
Dee's Sexy, Spicy, Shrimp, Sausage, and Peppers	207
Shrimp Vegetable Stir-Fry	208
Marinated Grilled Shrimp	209
Shrimp Verde	210

# Table Of Contents

Barley, Shrimp, and Corn Salad	211
Shrimp and Pineapple Ceviche	212
Best Shrimp Toast Ever!	213
Shrimp Scampi with Linguini	214
Chipotle Shrimp	215
Shrimp and Crab Stuffed Flounder	216
Creamy Shrimp Stuffed Cherry Tomatoes	217
Shrimp and Okra Gumbo	218
Shrimp Artichoke Dip	219
Shrimp Nicholas	220
Shrimp in Lobster Sauce	221
Greek Shrimp Dish From Santorini	222
Shrimp Fondue	223
Garlic Balsamic Shrimp	224
Artichoke and Shrimp Linguine	225
Bayou Shrimp Rice Skillet	226
Creamy Saffron Shrimp with Gnocchi and Caramelized Onion	227
Asian Shrimp and Peanut Stir-Fry	228
Cheddar Jalapeno Shrimp	229
Shrimp and Quinoa	230
Shrimp with Spicy Tomato Sauce	231
Shrimp, Broccoli, and Sun-dried Tomatoes Scampi with Angel Hair	232
Fresh Tomato Shrimp Pasta	233
Easy Shrimp Dinner	234
Singapore Noodle Curry Shrimp	235
Shrimp Versailles	236
Creole Shrimp And Pasta Meuniere	237
Saucy Sauteed Shrimp	238
Shrimp Creole IV	239
Kahala's Shrimp and Broccoli Toss	240
Creamy Shrimp Scampi	241
Sizzling Sherry Shrimp with Garlic	242
Steve's Spicy Shrimp Kabobs	243
Angel Shrimp Pasta	244
Ultimate Shrimp Scampi	245



# Table Of Contents

Classic Crab and Shrimp Salad	246
Drunken Shrimp	247
Layered Shrimp Dip	248
Island Shrimp and Rice	249
Shrimp and Veggie Stew	250
Citrus Garlic Shrimp	251
Shrimp Francesca	252
Shrimp Summer Rolls with Asian Peanut Sauce	253
Shrimp Cognac and Baked Cheese Grits	254
Shrimp Gumbo	255
Amazing Spicy Grilled Shrimp	256
Skewered Shrimp	257
Pasta With Shrimp, Oysters, and Crabmeat	258
Shrimp de Jonghe II	259
Wild Rice Shrimp Saute	260
Fire Roasted Tomato and Feta Pasta with Shrimp	261
Spicy Shrimp (Chingri Maach)	262
Shrimp Couscous Salad	263
Shrimp Fried Rice II	264
Hot and Sour Shrimp Soup	265
Shrimp Curry Rice	266
Spicy Edam Shrimp Quiche	267
Shrimp Alfredo Pasta	268
Grilled Shrimp Rice Noodle Bowl	269
Shrimp Tempura	270
Honey-Ginger Shrimp and Vegetables	271
Thai Shrimp and Noodles	272
Fried Butterflied Shrimp	273
Shrimp and Asparagus Fettuccine	274
Thai Shrimp Curry	275
Shrimp & Scallop Stroganoff	276
Shrimp Scampi and Tomato Broil	277
Szechwan Shrimp	278
My Special Shrimp Scampi Florentine	279
Shrimp Tetrazzini	280

# Table Of Contents

Citrus Shrimp	281
Shrimp with Tomatoes and Feta Cheese	282
Cerveza and Lime Marinade for Shrimp and Fish	283
Quick Shrimp Salad With Key Lime Dressing	284
Shrimp Toast Rectangles	285
Shrimp Cakes	286
Snowball Shrimp	287
Buffalo Shrimp	288
Split-Second Shrimp	289
Lady Linda's Delightful Shrimp and Scallop Stir-Fry	290
Lobster Ravioli in Tomato Cream Sauce with Shrimp	291
Shrimp Scampi ala Norellaura	292
Shrimp Fra Diavolo	293
Shrimp and Catfish Gumbo	294
Shrimp Embrochette	295
Thai Style Shrimp	296
Shrimp and Peanut Butter Noodles	297
Mini Shrimp Rolls	298
Chinese Take-Out Shrimp with Garlic	299
Shrimp Butter	300
Baked Coconut Shrimp	301
Shrimp and Avocado Cocktail	302
Shrimp and Avocado Salad	303
Shrimp Creole II	304
Crab and Shrimp Delight	305
Sweet Grilled Shrimp Skewers	306
Dill and Shrimp Salad	307
Pesto Shrimp Pasta	308
Easy Breaded Shrimp	309
Creamy Curried Shrimp with Grilled Pineapple	310
Caribbean Pasta with Shrimp	311
Feta Shrimp Pasta	312
Asian Shrimp Rice Bowl	313
Shrimps Saganaki (Greek Recipe)	314
Easiest Minute Shrimp Sauce	315

# Table Of Contents

Garlic Lover's Shrimp and Green Bean Salad	316
Shrimp Pil Pil	317
Shrimp and Crab Bisque	318
Shrimp Egg Foo Yung	319
Shrimp Durango	320
Shrimp and Portobello Mushroom Fettuccine	321
Shrimp and Artichoke Linguine	322
Gale's Grilled Shrimp	323
Caribbean Holiday Shrimp	324
Marinated Shrimp in Avocado Halves	325
Rotini with Shrimp	326
Tex Mex Shark and Shrimp	327
Vegetable Shrimp Toss	328
Shrimp Paella	329
Shrimp Stir-Fry	330
Quick Shrimp Scampi Pasta	331
Across the Border Tequila Shrimp	332
Creamy Shrimp Linguine	333
Creamy Cajun Shrimp Pasta	334
Avocado Soup with Shrimp Ceviche	335
Pancetta Wrapped Shrimp with Chipotle Vinaigrette and Cilantro Oil	336
Garlic Shrimp Spaghetti	337
Easy Shrimp Dip	338
Shrimp Surprise Spread	339
Angel Hair Pasta with Shrimp and Basil	340
Layered Shrimp	341
Shrimp Avocado Pasta Salad	342
Honey Grilled Shrimp	343
Delicious Shrimp Dip	344
Shrimp Creole Bake	345
Shrimp Spread I	346
Shrimp Stir-Fry	347
Michele's Crab and Shrimp Imperial	348
Shrimp in Sherry Cream Sauce	349
Spicy Garlic and Pepper Shrimp	350

# Table Of Contents

Peppered Shrimp and Eggs	351
Crab 'N Shrimp Dip	352
Crab and Shrimp Pasta Salad	353
Shrimp Enchiladas Suizas	354
Nutty Shrimp Salad Sandwiches	355
Shrimp, Leek and Spinach Risotto	356
Cannellini Shrimp Salad	357
Shrimp Dip	358
Pumpkin and Shrimp Soup	359
Honey Walnut Shrimp	360
Lisa P's Shrimp with Orzo	361
Pineapple Shrimp Rice Bake	362
Ship Island Shrimp Dip	363
Pork and Shrimp Pancit	364
Chipotle Shrimp Tacos	365
Zesty Feta and Shrimp Summer Pasta Salad	366
Grilled Seasoned Shrimp	367
Shrimp And Onion Stew	368
Spicy Shrimp Skewers	369
Tropical Shrimp Scampi	370
Garlic Shrimp and Pasta	371
Shrimp over Cheese Grits	372
Coconut Milk Shrimp Soup	373
Oriental Shrimp Kabobs	374
Sassy Shrimp Stir-Fry	375
Shrimp Kisses with Feta Cheese	376
Shrimp Jambalaya	377
Sweet-and-Sour Skewered Shrimp	378
Baked Shrimp with Feta and Tomato	379
Husband's Grandmother's Shrimp Gumbo	380
Jose's Shrimp Ceviche	381
Chicken and Shrimp	382
Ron's Stewed Shrimp	383
Shrimp Scampi	384
Artichoke and Shrimp Alfredo Pizza	385

# Table Of Contents

Shrimp Provencal	386
Amaretto Shrimp Almandine	387
Wild Rice Shrimp Bake	388
Authentic and Easy Shrimp Curry	389
Shrimp Linguine Alfredo	390
Grilled Tequila-Lime Shrimp	391
Veggie Shrimp Fettuccine	392
Sesame Shrimp	393
Creamy Shrimp Stir-Fry	394
Shrimp Bisque I	395
Triple Decker Grilled Shrimp BLT with Avocado and Chipotle Mayo	396
Shrimp Rice Soup	397
New Orleans Barbequed Shrimp	398
Crayfish or Shrimp Pasta	399
Exchange Gang Pasta with Shrimp	400
Super Shrimp and Veggie Pasta Salad	401
Spicy Shrimp Fettuccine	402
Shrimp Scampi I	403
Shrimp Gabriella	404
Kiki's Sweet and Spicy Marinated Shrimp	405
Shrimp Pu-Pu	406
Quick and Easy Shrimp Fajitas	407
Amazing Bacon-Wrapped Jalapeno Shrimp	408
Shrimpy Dressing	409
Bloody Shrimp	410
Grilled Shrimp and Chicken Pasta	411
Shrimp Toast	412
Orzo and Shrimp Salad with Asparagus	413
Grilled Marinated Shrimp	414
Chicken and Shrimp Linguine	415
Shrimp Stuffed Mushrooms	416
Creamy Shrimp Pasta	417
Tomato-Dill Shrimp Stew	418
Shrimp and Andouille Sausage with Mustard Sauce	419
Shrimp and Asparagus Casserole	420

# Table Of Contents

Avocado-Lime Shrimp Salad (Ensalada de Camarones con	421
Shrimp and Crab Macaroni Salad	422
Greek Pasta Salad with Shrimp, Tomatoes, Zucchini, Peppers, and	423
Pasta Shrimp Salad	424
Lumpia - Filipino Shrimp and Pork Egg Rolls	425
Margarita Shrimp Salad	426
Grilled Shrimp and Apple Skewers	427
Very Easy Shrimp Dip	428
Three Can Shrimp Chowder	429
Shrimp Scampi III	430
Coconut Shrimp II	431
Shrimp Bisque	432
French Shrimp Salad	433
Asian Ginger Shrimp Skewers	434
Daddy's Shrimp Toast	435
Shrimp Ramakis	436
Tequila Shrimp	437
Shrimp and Gravy	438
Shrimp Spread II	439
Chile-Garlic Shrimp	440
Scallop and Shrimp Kabobs	441
Simply Succulent Shrimp	442
Shrimp de Jonghe I	443
Shrimp Enchiladas	444
Grilled Shrimp Fajitas	445
Todd's Warm Shrimp Dip	446
Shrimp and Crab Casserole	447
Herbalicious Shrimp Dip	448
Chicken with Shrimp Sauce	449
Shrimp Dip	450
Brandied Shrimp with Pasta	451
Shrimp Etouffee III	452
Shrimp Linguine	453
Shrimp and Garlic	454
Shrimp and Mushroom Linguini with Creamy Cheese Herb Sauce	455

# Table Of Contents

Monica's Japanese Garlic Dollop Shrimp	456
Shrimp and Mushroom Angel Hair Pasta	457
Cajun Crawfish and Shrimp Etouffe	458
Shrimp Macque Choux	459
Stir-Fried Shrimp with Snow Peas and Ginger	460
Shrimp Egg Salad	461
Slippery Shrimp	462
Butternut Shrimp Soup with Sherry	463
Cantonese Style Pork and Shrimp Dumplings	464
Zippy Summer Shrimp	465
Shrimp Bisque II	466
Lemony Shrimp N' Asparagus	467
Indian Stir-Fried Shrimp in Cream Sauce (Bhagari Jhinga)	468
Lemon Garlic Shrimp	469
Sunday Shrimp Pasta Bake	470
Shrimp Deviled Eggs	471
Spicy Thai Shrimp Pasta	472
Killer Shrimp Soup	473
Thai Shrimp Burgers	474
Excellent Shrimp Creole	475
Garlic Butter Shrimp	476
Ragu® Shrimp Marinara	477
Pink Sauce for Pasta (Shrimp)	478
Thai Shrimp, Chicken, Grapefruit, and Coconut Salad	479
Jackie's Crab and Shrimp Dip	480
Shrimp Burritos	481
Shrimp Croquettes	482
Spicy Chipotle Grilled Shrimp	483
Super Hot and Sour Shrimp Soup	484
Shrimp Lollipops with Pineapple Chili Dipping Sauce	485
Hot Shrimp Dip	486
Salmon and Shrimp Cakes from Chef Bubba	487
Cajun Shrimp	488
Onion Tarragon Shrimp	489
Golden Bread Shrimp Roll	490

# Table Of Contents

Secret Shrimp Dip	491
Tangy Shrimp Dip	492
Garlic Shrimp Linguine	493
Gingered Garlic Shrimp	494
Scim's Fettucine Alfredo with Shrimp	495
Hawaiian Shrimp	496
Tejano Style Shrimp Cocktail	497
Cajun Shrimp Orecchiette	498
Cocktail Sauce for Shrimp	499
Shrimp Dip	500
Lowcountry Shrimp and Cheese Grits	501
Avocado Shrimp Bisque	502
Spicy Steamed Shrimp	503
Chinese Shrimp Salad	504
Angel Hair Shrimp Bake	505
Dilled Shrimp Salad	506
Shrimp with Snow Peas	507
Shrimp Artichoke Heart Pizza	508
Beer-Boiled Shrimp	509
Shrimp and Crabmeat Loaf	510
Cheesy Shrimp Meltaways	511
Avocado-Shrimp Salad	512
Audry's Shrimp Stew	513
Garlic and Lime Shrimp with Spanish Rice	514
Fabulous Fast Shrimp	515
Marinated Shrimp	516
Trinidad-Style Curried Potatoes (Aloo) with Green Beans and	517
Shrimp-Topped Red Snapper	518
Alaskan Cod and Shrimp with Fresh Tomato	519
Garlic-Shrimp Angel Hair	520
Shrimp Vermicelli Salad	521
Shrimp Asopao	522
Sweet and Spicy Marinated Shrimp	523
Oriental Shrimp Noodle Soup	524
Grilled Shrimp Scampi	525



# Table Of Contents

Spicy Shrimp Dip	526
Mom's Shrimp Macaroni Salad	527
Sesame Shrimp Rice Salad	528
Shrimp Scampi Cheesecake Appetizer	529
Feta Shrimp Soup	530
Shrimp-Stuffed Eggplant Rolls	531
Shrimp Scampi V	532
Shrimp and Crab Bisque	533
Easy Shrimp Curry	534
Zippy Shrimp Linguine	535
Spicy Shrimp and Red Bean Soup	536
Avocado Shrimp Ceviche-Estillo Sarita	537
Okra Stew with Shrimp	538
Elegant Penne with Asparagus and Shrimp	539
Bacon Wrapped Barbeque Shrimp	540
Shrimp with Lobster Sauce	541
Shrimp Marinaders	542
Shrimp Tacos	543
Crunchy Shrimp Salad	544
Win's Shrimp and Spaghetti	545
Shrimp Creole	546
Louisiana Shrimp and Eggs Gumbo	547
Shrimp Chowder	548
Tomato 'n' Shrimp Pasta	549
Shrimp Cheese Ball	550
Louisiana Shrimp Casserole	551
Stuffed Eggplant with Shrimp and Basil	552
Spicy Grilled Shrimp	553
Shrimp Fried Rice I	554
Fishboy's Beer Belly Shrimp	555
Shrimp Appetizer	556
Deep Fried Shrimp	557
Shrimp Dip I	558
Herbal Shrimp Delight with Beer Sauce	559
Shrimp Salad with Vinaigrette	560

# Table Of Contents

PHILLY Shrimp-in-Love Pasta	561
Cajun Shrimp Soup	562
Cyndi's Shrimp Fajitas	563
Real New Orleans Style BBQ Shrimp	564
Charleston Shrimp 'n' Gravy	565
Lemon Mint Sauce with Shrimp	566
Spicy Shrimp in Cream Sauce	567
Shrimp Gazpacho	568
Ron's Grilled Shrimp	569
Shrimp and Blue Cheese Dip	570
New Orleans Shrimp	571
Cauliflower Shrimp Salad	572
Oriental Shrimp Soup	573
Sesame Shrimp Stir-Fry	574

# Louisiana Shrimp Creole II

## Ingredients

1/2 cup finely diced onion  
1/2 cup chopped green bell pepper  
1/2 cup chopped celery  
2 cloves garlic, minced  
3 tablespoons butter  
2 tablespoons cornstarch  
1 (14.5 ounce) can stewed tomatoes  
1 (8 ounce) can tomato sauce  
1 tablespoon Worcestershire sauce  
1 teaspoon chili powder  
1 dash hot pepper sauce  
1 pound medium shrimp - peeled and deveined

## Directions

In a 2 quart saucepan, melt butter or margarine over medium heat. Add onion, green pepper, celery, and garlic; cook until tender.

Mix in cornstarch. Stir in stewed tomatoes, tomato sauce, Worcestershire sauce, chili powder, and red pepper sauce. Bring to a boil, stirring frequently. Stir in shrimp, and cook for 5 minutes.

# Greek-Style Shrimp Salad on a Bed of Baby

## Ingredients

1 pound raw shrimp (26 to 30 count), peeled  
Olive oil to taste  
Salt and pepper to taste  
Sugar to taste  
2 medium tomatoes, cut into medium dice  
1/2 cup crumbled feta cheese  
1/2 cup pitted and coarsely chopped Kalamata or other black olives  
1 teaspoon dried oregano  
1/4 cup olive oil  
4 teaspoons red wine vinegar  
1 (10 ounce) package factory-washed baby spinach leaves

## Directions

Thread shrimp onto metal skewers (or bamboo ones that have been soaked in water for 15 minutes). Brush both sides with oil and season with salt, pepper and a light sprinkling of sugar.

Heat gas grill, with all burners on high, until fully preheated, 10 to 15 minutes. Use a wire brush to clean grill rack, then brush lightly with oil. Close lid and allow to return to temperature. Grill shrimp until fully cooked and spotty brown, about 2 minutes per side.

Meanwhile, mix in a medium bowl the tomatoes, cheese, olives, oregano, 2 Tbs. of the olive oil and 2 tsps. of the vinegar. Unthread shrimp and add to bowl. Lightly toss ingredients to coat. Set aside. (Can be made an hour or so ahead.)

When ready to serve, drizzle remaining oil, as well as a generous sprinkling of salt and pepper, over spinach in a large bowl. Toss to coat. Add remaining 2 tsps. vinegar; toss again. Divide spinach among 4 large plates. Top with a portion of the shrimp mixture.

# Orzo Shrimp Stew

## Ingredients

2 1/2 cups reduced sodium chicken broth  
5 cups broccoli florets  
1 (14.5 ounce) can diced tomatoes, undrained  
1 cup uncooked orzo  
1 pound uncooked medium shrimp, peeled and deveined  
3/4 teaspoon salt  
1/4 teaspoon pepper  
2 teaspoons dried basil  
2 tablespoons butter

## Directions

In a large nonstick skillet or saucepan, bring broth to a boil. Add the broccoli, tomatoes and orzo. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Add the shrimp, salt and pepper. Cover and cook for 4-5 minutes or until shrimp turn pink and orzo is tender. Stir in basil and butter.

# Shrimp Egg Foo Young

## Ingredients

4 eggs  
8 ounces fresh bean sprouts  
1/3 cup thinly sliced green onions  
1 cup cooked small shrimp  
1/4 teaspoon garlic powder  
2 tablespoons vegetable oil

3 cups chicken broth  
2 tablespoons cornstarch  
2 tablespoons sugar  
2 tablespoons distilled white vinegar  
2 tablespoons soy sauce

## Directions

Beat together the eggs, bean sprouts, green onions, shrimp, and garlic powder in a bowl until well-combined. Heat the oil in a skillet over medium heat, and scoop about 1/2 cup of the egg mixture into the skillet to make a patty. Fry until golden brown, about 4 minutes per side, and repeat with the remaining egg mixture. Set the patties aside.

Whisk together the chicken broth, cornstarch, sugar, vinegar, and soy sauce in a saucepan over medium-low heat until the sauce simmers and thickens, about 5 minutes. Spoon the sauce over the patties.

# Doris's Shrimp Salad

## Ingredients

1 pound cooked shrimp - peeled, deveined, and cut into thirds  
1 stalk celery, finely chopped  
1 small onion, minced  
2 teaspoons lemon juice  
salt and pepper to taste  
1 cup mayonnaise  
6 small tomatoes

## Directions

Combine shrimp, celery, onion, lemon juice, salt, pepper and one cup mayonnaise in a mixing bowl. Refrigerate and chill the shrimp mixture for at least one hour.

Cut the tops off of the tomatoes and scoop out their insides; chill until the shrimp mixture is well chilled.

Scoop the shrimp mixture into the hollowed out tomatoes. Serve.

# Shrimp Melt

## Ingredients

1/4 cup butter  
1 tablespoon chopped green onion  
1 pound fresh shrimp, peeled and deveined  
2 tablespoons all-purpose flour  
2 tablespoons Old Bay Seasoning TM  
2 cups milk  
1 tablespoon celery, chopped  
1 large tomato, sliced  
8 slices provolone cheese  
4 English muffins, split and toasted

## Directions

In a medium saucepan, melt butter and saute onions and shrimp over medium heat until shrimp are pink.

Stir in flour and Old Bay seasoning to make a roux. Slowly pour in milk, stirring constantly. Allow to thicken. Stir in celery and cook until celery is soft.

Preheat oven on broiler setting.

Spoon mixture over toasted English muffins, top each with a slice of tomato and provolone cheese. Place under a preheated broiler for 30 seconds to 1 minute or until cheese is melted.



# Ginger Shrimp with Fried Rice

## Ingredients

2 2/3 cups water  
1 1/3 cups uncooked white rice  
2 tablespoons sesame oil  
1 tablespoon butter  
1/4 cup snow peas  
1/4 cup whole kernel corn,  
drained  
3/4 pound cooked shrimp -  
peeled and deveined  
  
1/3 cup orange juice  
1/4 cup fresh lime juice  
2 tablespoons minced onion  
2 teaspoons honey  
2 teaspoons minced fresh ginger  
root  
1 clove minced garlic  
3/4 cup chicken broth  
1 teaspoon cornstarch  
1 teaspoon butter

## Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large skillet over high heat, add sesame oil and allow it to get hot. Add rice and 1 tablespoon of butter. Saute for three minutes.

Stir in the snow peas and corn. Saute until rice begins to brown slightly. Add shrimp to top of rice. Reduce heat to low and cover to keep warm.

In a mixing bowl, whisk together the orange and lime juices, onion, honey, ginger root and garlic. Mix thoroughly. Spoon enough of the mixture to coat the shrimp.

In a saucepan over high heat, combine the remaining juice mixture with chicken broth and cornstarch. Bring to a boil and reduce heat. Simmer until thickened. Stir in 1 teaspoon of butter. Serve over the rice and shrimp.

# Grandma Bellows' Lemony Shrimp Macaroni

## Ingredients

3 eggs  
1 cup uncooked ditalini pasta  
2 (4.5 ounce) cans small shrimp,  
drained and chopped, or more to  
taste  
3 stalks celery, finely chopped  
2 green onions, finely sliced  
1/2 teaspoon finely chopped fresh  
dill  
1 tablespoon coarsely chopped  
fresh parsley  
1/4 cup fresh lemon juice  
1 cup mayonnaise  
salt and pepper to taste  
1 sprig fresh dill for garnish, or as  
needed  
1 sprig fresh parsley for garnish,  
or as needed

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil; remove from heat and let the eggs stand in the hot water for 15 minutes. Drain the hot water; cool the eggs under cold running water in the sink. Peel and set aside.

While the eggs are cooking, fill a large pot with lightly salted water and bring to a rolling boil. Stir in the ditalini pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain. Rinse the pasta in cold water until cool and drain thoroughly.

In a large salad bowl, lightly toss the cooked ditalini, shrimp, celery, green onions, chopped dill, chopped parsley, lemon juice, and mayonnaise until thoroughly combined. Season with salt and pepper. Slice the hard-cooked eggs, and retain several pretty slices for garnish. Gently fold in the rest of the eggs. Arrange reserved egg slices, sprigs of dill, and parsley sprigs on top of the salad; chill for 1 to 2 hours before serving.

# Shrimp Po' Boys

## Ingredients

Vegetable oil for deep-frying  
4 French rolls, split and hinged  
4 tablespoons melted butter  
1 teaspoon minced garlic  
3 eggs, beaten  
2 tablespoons Creole seasoning  
3/4 cup all-purpose flour  
2 pounds jumbo shrimp, peeled and deveined  
2 cups Kikkoman Panko Bread Crumbs  
2 cups shredded lettuce

### Remoulade sauce:

1/2 cup mayo  
1 tablespoon horseradish  
1 teaspoon pickle relish  
1 teaspoon minced garlic  
1/2 teaspoon cayenne pepper  
2 tablespoons Kikkoman Ponzu  
Lime

## Directions

Combine butter and garlic, spread on rolls and toast in the oven until brown. Heat oil in a 2 quart saucepan until 360 degrees. Mix creole seasoning and flour. Dredge shrimp in flour then egg; roll in panko. Fry shrimp in batches until golden brown. Spread remoulade sauce on all 4 rolls. Top with shrimp, followed by shredded lettuce.

Remoulade sauce: Mix mayo, horseradish, pickle relish, minced garlic, cayenne pepper, and ponzu in a bowl.

# Shrimp Scampi

## Ingredients

8 ounces angel hair pasta  
1 3/4 cups chicken broth  
2 garlic cloves, minced  
1/4 teaspoon lemon-pepper seasoning  
1/4 cup chopped green onions, divided  
1/4 cup minced fresh parsley, divided  
1 pound uncooked shrimp, peeled and deveined

## Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, combine the broth, garlic, lemon-pepper and 3 tablespoons each green onions and parsley. Bring to a boil. Add shrimp; cook for 3-5 minutes or until shrimp turn pink. Drain pasta and place in a serving bowl. Top with shrimp mixture and remaining onions and parsley.

# Shrimp Red Thai Curry

## Ingredients

2 (14 ounce) cans coconut milk  
2 tablespoons red Thai curry  
paste  
1 tablespoon fish sauce  
1 fresh red chili pepper, seeded  
and minced  
24 large shrimp, peeled and  
deveined

## Directions

In a wok, combine coconut milk, curry paste, fish sauce, and minced pepper. Slowly bring to a simmer over medium low heat, stirring frequently.

Reduce heat to low, and add shrimp. Cook uncovered, stirring frequently, until prawns are cooked and flavors mellow, about 15 minutes.

# Italian Scallop and Shrimp Salad

## Ingredients

5 cloves garlic, minced  
3 tablespoons chopped fresh parsley  
3 tablespoons chopped celery leaves  
1 teaspoon kosher salt  
1/2 cup corn oil  
2 cups frozen petite peas  
2 pounds bay scallops  
2 pounds peeled and deveined small shrimp

## Directions

In a small bowl, stir together the garlic, parsley, celery leaves, salt, and corn oil; set aside. Bring a large pot of lightly salted water to a boil over high heat. Pour in the peas, and return to a boil. Stir in the scallops, and boil for 3 minutes, then add the shrimp and continue cooking for 1 1/2 minutes more. Drain well, then cool in the refrigerator for 30 minutes.

Once the seafood has cooled, toss it with the garlic dressing until coated. Refrigerate overnight before serving.

# Shrimp Fried Noodles-Thai style

## Ingredients

1 pound dried rice vermicelli  
2 cups bean sprouts, divided  
3 tablespoons vegetable oil  
1 teaspoon minced garlic  
10 unpeeled, large fresh shrimp  
1 tablespoon white sugar  
1 tablespoon Asian fish sauce  
(nuoc mam or nam pla)  
1 tablespoon Ketchup  
2 eggs, beaten  
1 tablespoon chopped dry roasted  
peanuts  
1 tablespoon crushed dried  
shrimp  
1 tablespoon chopped green  
onions  
1 tablespoon chopped fresh  
cilantro  
1 teaspoon chili powder  
2 wedges fresh lemon

## Directions

Place the noodles in a large bowl, and cover with hot water. Soak for 15 minutes. Soak bean sprouts in cold water. Drain just before using.

Heat the oil in a large skillet over medium-high heat. Add the garlic, and fry until fragrant. Add the shrimp; cook and stir for about 3 minutes. Mix in the sugar, fish sauce and ketchup. Pour in the eggs, and stir for a minute. Add the noodles; stir-fry until they are coated with the sauce. Mix in half of the bean sprouts, and fry until soft.

Place on a serving plate. Set remaining bean sprouts, cilantro and lemon wedges on a separate plate to top individual servings as desired. Sprinkle the noodles with dried shrimp, peanuts, and chili powder. Top with green onion.

# Blackened Shrimp Stroganoff

## Ingredients

1 pound fresh shrimp, peeled and deveined  
1 tablespoon olive oil  
1 tablespoon Cajun seasoning  
6 ounces fettuccini pasta  
1 tablespoon butter  
3 cups fresh mushrooms, sliced  
1 tablespoon chopped shallots  
2/3 cup chicken broth  
1/2 cup sour cream  
1 tablespoon cornstarch  
1 cup chicken broth  
1 (7 ounce) jar roasted red bell peppers  
1 tablespoon drained capers

## Directions

Combine peeled shrimp, oil, and Cajun seasoning in a medium bowl. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter over medium heat in a large frying pan. Cook and stir mushrooms and shallot in butter until tender. Remove from pan. Add shrimp cook until shrimp turn pink about 2 to 3 minutes. Remove from pan. Add 2/3 cup chicken broth to pan, and bring to a boil. Cook, uncovered, until reduced to 1/4 cup (2 to 3 minutes).

In a small bowl, stir together sour cream and cornstarch; mix in 1 cup chicken broth. Stir into reduced chicken broth in the frying pan. Cook and stir until thick and bubbly. Cook 1 minute more. Stir in shrimp, mushroom mixture, roasted red peppers, and capers. Heat through, and season to taste. Serve over pasta.



# Shrimp Mold

## Ingredients

1 (10.75 ounce) can condensed tomato soup  
2 (.25 ounce) envelopes unflavored gelatin  
1/2 cup cold water  
6 ounces cream cheese, softened  
1 cup mayonnaise  
1 pound cooked shrimp  
1 cup minced celery  
1/2 cup green onions, minced

## Directions

Heat soup in a small saucepan or in a microwave oven.

In a medium bowl, stir gelatin into cold water. Mix hot tomato soup into the gelatin liquid.

In a medium size mixing bowl, combine cream cheese and mayonnaise together. Mix soup mixture into the mayonnaise and cream cheese mixture. Mix well. Add shrimp, celery, and green onions.

Spoon the mixture into a 1 quart mold and refrigerate for at least 1 hour, but preferably overnight. Unmold onto a serving plate before serving.

# Shrimp Marinara

## Ingredients

1 (14.5 ounce) can Italian diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1/2 cup water  
2 garlic cloves, minced  
2 tablespoons minced fresh parsley  
1 teaspoon salt  
1 teaspoon dried oregano  
1/2 teaspoon dried basil  
1/4 teaspoon pepper  
1 pound fresh or frozen shrimp, cooked, peeled and deveined  
1 pound spaghetti, cooked and drained  
Shredded Parmesan cheese

## Directions

In a slow cooker, combine the first nine ingredients. Cover and cook on low for 3-4 hours. Stir in shrimp. Cover and cook 20 minutes longer or just until shrimp are heated through. Serve over spaghetti. Garnish with Parmesan cheese if desired.

# Tipsy Shrimp

## Ingredients

2 pounds jumbo shrimp, peeled and deveined  
salt and pepper to taste  
2 tablespoons butter  
1/4 cup lemon juice  
1 cup steak sauce (e.g. A-1)  
2 tablespoons Worcestershire sauce  
3 fluid ounces dry sherry or Madeira  
2 tablespoons all-purpose flour  
3 tablespoons water  
2 tablespoons butter  
1 tablespoon canola oil

## Directions

Season shrimp with salt and pepper. Set aside.

Melt 2 tablespoons butter in a saucepan over medium heat. Add lemon juice, steak sauce, Worcestershire sauce and sherry or Madeira. In a small bowl, whisk together flour and water, then whisk into the steak sauce mixture. Cook and stir constantly until thickened and smooth. Adjust the thickness of the sauce, if necessary, adding a little more steak sauce if too thin or more sherry if too thick. Keep warm while cooking shrimp.

Place 2 tablespoons butter and canola oil in a large skillet over high heat. Once the butter has melted, stir in shrimp, and cook until pink and opaque, about 5 minutes. Place shrimp on a heated serving plate and dress with sauce. Serve hot.

# Stir-Fried Shrimp and Mushrooms

## Ingredients

4 garlic cloves, minced  
2 teaspoons vegetable oil  
1 pound uncooked medium shrimp, peeled and deveined  
3 cups sliced fresh mushrooms  
1 cup sliced green onions  
1/4 cup chicken broth  
Hot cooked rice  
Lemon slices

## Directions

In a large skillet or wok, saute garlic in oil for 1 minute. Add the shrimp, mushrooms and onions; stir-fry for 1 minute. Stir in the broth; cook 2 minutes longer or until shrimp turn pink. Serve over rice; garnish with lemon.

# Shrimp Wellington

## Ingredients

2 tablespoons olive oil  
4 cups fresh spinach leaves  
salt and pepper to taste  
1 sheet frozen puff pastry, thawed  
4 jumbo shrimp, peeled and deveined  
4 ounces crabmeat, drained and flaked  
1/4 cup bechamel sauce  
1 tablespoon chopped shallots  
1 tablespoon chopped fresh tarragon  
1 egg, beaten

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet

Heat oil in a large skillet over medium heat. Add spinach; cook and stir until wilted, about 3 minutes. Season with salt and pepper. Drain off any excess liquid; set aside.

Lay the sheet of puff pastry out on a clean surface, and cut into 4 squares. Prick lightly with fork.

In a medium bowl; mix crabmeat, bechamel sauce, shallots, and tarragon until well blended.

Cut prawns lengthwise and open them up to form a butterfly shape. Lay one shrimp in the middle of each pastry square with open side facing up. Stuff each shrimp with an equal amount of spinach and top with a heaping tablespoon of the crab mixture. Fold over pastry to make a triangle, and press the edges to seal. Place on the baking sheet, and brush with beaten egg.

Bake in preheated oven until golden brown, 15 to 20 minutes. Serve warm.

# Shrimply Delicious Shrimp Salad

## Ingredients

1 pound large peeled and  
deveined cooked shrimp  
1 cup chopped celery  
1 large carrot, shredded  
1/2 cup chopped onion  
2 hard-cooked eggs, chopped  
3/4 cup mayonnaise  
salt and pepper to taste

## Directions

In a large bowl, gently toss the shrimp, celery, carrot, onion, eggs, and mayonnaise. Season with salt and pepper. Chill until ready to serve.

# Shrimp Fondue

## Ingredients

1 (10.75 ounce) can condensed cream of shrimp soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (6 ounce) can tiny shrimp, drained  
1 (1 pound) loaf processed cheese food, cubed  
2 packages cocktail rye

## Directions

In a large saucepan, combine the cream of shrimp soup, cream of mushroom soup, canned shrimp and cheese. Cook over medium-low heat, stirring frequently, until cheese is melted and well blended. Serve on cocktail rye slices.

# Shrimp and Feta Cheese Pasta

## Ingredients

3 tablespoons olive oil  
1 pound shrimp, peeled and deveined  
5 cloves garlic, minced  
1 tablespoon white wine  
1 pound linguine pasta  
2 tomatoes, chopped  
1 teaspoon dried oregano  
1/2 teaspoon dried basil  
1 (6 ounce) package crumbled feta cheese

## Directions

In a medium skillet over medium heat, heat 2 tablespoons olive oil. Cook shrimp, garlic and white wine for 5 minutes, or until shrimp is pink. Remove shrimp with slotted spoon and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, cook tomatoes with remaining 1 tablespoon oil, oregano and basil over medium heat in wine mixture until tender, 10 minutes.

Toss hot pasta with shrimp, tomato sauce and feta. Feta will melt slightly. Serve.



# Happy Shrimp

## Ingredients

1/4 cup butter  
1 1/2 teaspoons minced garlic  
1 pound peeled and deveined  
medium shrimp  
1/4 cup chopped green onions  
1/4 cup dry white wine  
1/3 cup heavy cream  
2 tablespoons chopped fresh basil  
2 roma (plum) tomatoes, chopped  
1 pinch cayenne pepper, or to  
taste  
salt and pepper to taste

## Directions

Melt the butter in a large skillet over medium-high heat. Stir in the shrimp, garlic, and green onions. Cook and stir until the shrimp are pink on the outside, and no longer translucent in the center, about 5 minutes. Set the shrimp aside, and pour in the wine, cream, tomatoes, basil, and cayenne pepper. Bring to a simmer, then reduce heat to medium-low, and simmer until the sauce will coat the back of a spoon, about 10 minutes.

Stir the shrimp back into the sauce, and season to taste with salt and pepper. Heat through and serve.

# Summer Special Shrimp and Fruit Fried Rice

## Ingredients

1 tablespoon vegetable oil,  
divided  
2 eggs, beaten  
1/2 pound peeled and deveined  
medium shrimp  
1 (1 inch) piece fresh ginger root,  
minced  
2 red onions, sliced  
3 green chile peppers, chopped  
2/3 cup fresh pineapple, diced  
1/2 cup orange segments  
6 walnuts, chopped  
2 cups cold, cooked white rice  
1 tablespoon soy sauce  
2 tablespoons chopped fresh  
cilantro  
salt and pepper to taste

## Directions

Heat 1 teaspoon of the vegetable oil in a wok over medium-high heat. Pour in the onions, and cook until just set; set aside. Increase the heat to high, and pour another 1 teaspoon of oil to the wok. Stir in the shrimp, and cook until the shrimp turn pink, and are no longer translucent in the center, about 3 minutes; set aside.

Wipe out the wok, and heat the remaining teaspoon of oil over high heat. Stir in the ginger, and cook quickly for a few seconds until the ginger begins to turn golden brown. Stir in the onion and chile peppers; cook for a minute or two until the onions begin to soften and turn brown around the edges. Add the pineapple and oranges, and gently cook until the pineapple is hot.

Stir in the rice, walnuts, and soy sauce. Stir for a few minutes until the rice is hot. Fold in the egg, shrimp, and cilantro. Season to taste with salt and pepper, and cook to reheat.

# Tropical Shrimp Spinach Salad

## Ingredients

3 fluid ounces pineapple juice  
3 tablespoons orange juice  
1/4 cup extra-virgin olive oil  
salt and pepper to taste

1 pound large peeled and  
deveined cooked shrimp  
1 tablespoon extra-virgin olive oil  
salt and pepper to taste

1 (10 ounce) bag baby spinach  
leaves  
1 mango - peeled, seeded and  
diced  
1/2 cup chopped macadamia nuts  
1/2 cup dried banana chips

4 ounces crumbled goat cheese  
3/4 cup sweetened flaked  
coconut, toasted

## Directions

Prepare the salad dressing by whisking together the pineapple juice, orange juice, and 1/4 cup olive oil. Season to taste with salt and pepper; set aside. Brush the shrimp with 1 tablespoon of olive oil, and season to taste with salt and pepper; set aside. Place the spinach leaves, mango, macadamia nuts, and banana chips into a large mixing bowl.

Heat a large skillet over medium-high heat. Heat the shrimp in the skillet on both sides until just warm in the center, about 1 minute per side.

To assemble the salads, drizzle the spinach mixture with the salad dressing, and toss until evenly combined. Divide onto four plates. Divide the warm shrimp among the plates, and top with goat cheese. This way the goat cheese will melt down a little from the warmth of the grilled shrimp. Sprinkle with toasted coconut flakes to serve.

# Bacon Wrapped Barbeque Shrimp

## Ingredients

16 large headless shrimp  
8 slices bacon  
barbeque seasoning, to taste

## Directions

Clean and devein the shrimp, leaving the last section of the tail. Wrap with 1/2 slice of bacon, securing with a toothpick. Be sure and use the large shrimp; the cooking time for the shrimp and the bacon is similar. If you do use mediums, you might want to precook the bacon a little--over cooked shrimp are tough and rubbery, and a real sin!

Line a jellyroll pan (15x18x1 inch baking pan) with aluminum foil and place baking rack in pan. Place the shrimp on the rack, and sprinkle with barbecue seasoning to taste; turn and sprinkle second side. Set aside for 15 to 20 minutes while the oven preheats. The bacon will turn from creamy white to a little opaque, and the seasoning will soak in.

Preheat oven to 450 degrees F (230 degrees C).

Bake wrapped shrimp in preheated oven for 10 to 15 minutes. The bacon should be crisp, and the shrimp pink and tender. The rack keeps the shrimp from sitting in the draining bacon fat.

# Shrimp and Crab Enchiladas

## Ingredients

12 (12 inch) flour tortillas  
8 ounces Monterey Jack cheese, shredded  
1 (6 ounce) can crab meat, drained  
1 pound cooked medium shrimp, shelled and deveined  
1 (20 ounce) can green enchilada sauce  
1 (8 ounce) container sour cream  
1 bunch green onions, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Lay tortillas on a flat surface. In the middle of each tortilla place equal amounts of cheese, crab, and shrimp. Set aside some cheese to sprinkle on top of the tortillas. Roll the tortillas to form enchiladas. Arrange side by side in a 9x13 inch baking pan.

Pour green enchilada sauce over all of the enchiladas; the green sauce should cover the enchiladas completely. Sprinkle the remaining cheese over the enchiladas.

Cover, and bake for 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes. Top enchiladas with sour cream and green onions to serve.

# Big Ed's Cajun Shrimp Soup

## Ingredients

1 tablespoon butter  
1/2 cup chopped green bell pepper  
1/4 cup sliced green onions  
1 clove garlic, minced  
3 cups tomato-vegetable juice cocktail  
1 (8 ounce) bottle clam juice  
1/2 cup water  
1/4 teaspoon dried thyme  
1/4 teaspoon dried basil  
1/4 teaspoon red pepper flakes  
1 bay leaf  
1/2 teaspoon salt  
1/2 cup uncooked long-grain white rice  
3/4 pound fresh shrimp, peeled and deveined  
hot pepper sauce to taste

## Directions

Melt butter in a large pot over medium heat. Saute green bell pepper, onions, and garlic until tender. Stir in vegetable juice, clam juice, and water. Season with thyme, basil, red pepper, bay leaf, and salt. Bring to a boil, and stir in rice. Reduce heat, and cover. Simmer 15 minutes, until rice is tender.

Stir in shrimp, and cook 5 minutes, or until shrimp are opaque. Remove the bay leaf, and season with hot sauce.

# Phyllo Turnovers with Shrimp and Ricotta Filling

## Ingredients

3 tablespoons butter  
1 tablespoon canola oil  
1/3 cup chopped celery stalk  
1/3 cup chopped green pepper  
2/3 cup chopped green onions  
2 dashes hot sauce, such as Tabasco  
1 teaspoon salt  
2 tablespoons all-purpose flour  
1 pound large shrimp - peeled, deveined and chopped  
1/2 cup ricotta cheese  
1/3 cup milk  
1 (16 ounce) package frozen phyllo dough, thawed  
1/2 cup butter

## Directions

Melt 3 tablespoons butter in a large skillet over medium heat, and add the canola oil. Stir in the celery and peppers; cook until tender, about 5 minutes. Add the green onions, hot sauce, and salt; cook and stir until onions are wilted, about 3 minutes. Stir the flour, shrimp, ricotta cheese, and milk into the pepper mixture; cook and stir until the shrimp turn pink, about 3 minutes. Remove from heat and cool.

Preheat oven to 425 degrees F (220 degrees C).

Melt 1/2 cup butter in a small saucepan over medium heat. Remove from heat and keep warm. Stack two sheets of phyllo on top of each other, and cut into 3 strips about 3 inches by 12 inches. Brush the top of each strip with melted butter, and place a teaspoon of the shrimp mixture at one end. Fold phyllo dough over the filling, working back and forth from side to side to make a triangle. Seal the end closed with a little water or butter. Place triangle on an ungreased baking sheet. Repeat with remaining phyllo sheets and filling.

Bake in preheated oven until tops are golden brown and flaky, 10 to 15 minutes. Cool on a wire rack.

# Easy Creole Okra and Shrimp

## Ingredients

2 tablespoons olive oil  
1 green bell pepper, chopped  
1 small onion, chopped  
2 (14.5 ounce) cans diced tomatoes  
3 cooked andouille sausage, cut into quarters  
1 (10 ounce) package frozen cut okra, thawed  
2 tablespoons Cajun seasoning, or to taste  
2 teaspoons salt  
2 pounds peeled and deveined medium shrimp (30-40 per pound)

## Directions

Heat the olive oil in a skillet over medium heat. Stir in the bell pepper and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomatoes and simmer for 10 minutes, then add the okra, sausage, Cajun seasoning, and salt. Cover and cook for 30 minutes. Stir in the shrimp and cook until they are bright pink on the outside and the meat is no longer transparent in the center, 8 to 12 minutes.



# Liz's Pickled Shrimp

## Ingredients

3 pounds large shrimp - peeled and deveined  
1 large onion, thinly sliced  
1 green bell pepper, cut into thin strips  
1 cup vegetable oil  
2 cups ketchup  
1 cup apple cider vinegar  
2 tablespoons white sugar  
2 (8 ounce) jars prepared yellow mustard  
2 tablespoons capers  
1 teaspoon garlic powder  
2 tablespoons Worcestershire sauce  
1 teaspoon salt  
1 teaspoon ground black pepper  
2 dashes hot pepper sauce (e.g. Tabasco<sup>®</sup>), or to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add shrimp, and cook for about 5 minutes, until pink. Drain and set aside.

Place the onion and green pepper in a large bowl. Add vegetable oil, ketchup, cider vinegar, sugar, mustard, and capers. Season with garlic powder, Worcestershire sauce, salt, pepper and hot sauce, and mix until well blended. Place shrimp into the bowl with the sauce, cover, and refrigerate until thoroughly chilled. Serve cold.

# Spinach Shrimp Fettuccine

## Ingredients

1 pound uncooked fettuccine  
1 (6 ounce) package baby spinach  
4 garlic cloves, minced  
2 tablespoons olive oil  
1 pound uncooked medium shrimp, peeled and deveined  
2 ripe medium plum tomatoes, seeded and chopped  
1/2 teaspoon Italian seasoning  
1/4 teaspoon salt  
1/4 cup shredded Parmesan cheese

## Directions

Cook fettuccine according to package directions. Meanwhile, in a large skillet, saute the spinach and garlic in oil for 2 minutes or until spinach begins to wilt. Add the shrimp, tomatoes, Italian seasoning and salt; saute for 2-3 minutes or until shrimp turn pink. Drain fettuccine and add to skillet; toss to coat. Sprinkle with Parmesan cheese.

# Shrimp Louisiane Casserole

## Ingredients

2/3 cup uncooked white rice  
1 1/3 cups water

2 slices bread, broken up into small pieces  
1/2 cup milk  
2 tablespoons margarine  
1 clove garlic, minced  
1 cup chopped onion  
1 cup chopped green bell pepper  
1 pound peeled and deveined medium shrimp (30-40 per pound)  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 tablespoon chopped fresh parsley  
1 1/2 tablespoons lemon juice  
1 pinch paprika

## Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Butter a 2-quart baking dish. Combine the bread and milk in a mixing bowl; set aside.

Melt the margarine in a skillet over medium heat. Stir in the garlic, onion, and bell pepper until the vegetables begin to soften, about 3 minutes. Add the shrimp, and cook until the shrimp are no longer translucent, about 3 minutes more. Stir the shrimp and rice into the soaked bread along with the cream of mushroom soup, parsley, and lemon juice. Pour this mixture into the prepared baking dish. Sprinkle with paprika.

Bake in the preheated oven until the top is golden brown, and the casserole is hot and bubbly, about 30 minutes.

# Shrimp Scampi Over Rice

## Ingredients

2 tablespoons I Can't Believe It's Not Butter!B® Spread  
1 pound uncooked large shrimp, peeled and deveined, tails left on  
2 cloves garlic, chopped  
2 teaspoons lemon juice  
1 (5.4 ounce) package KnorrB® Rice SidesB„Ÿ - Herb & Butter, prepared according to package directions  
1/2 pound cooked green beans

## Directions

Season shrimp, if desired, with salt and pepper. Melt 1 tablespoon spread in 12-inch nonstick skillet over medium-high heat and cook shrimp, stirring occasionally, 3 minutes or until shrimp turn pink.

Stir in garlic and cook 30 seconds. Remove skillet from heat and stir in lemon juice and remaining 1 tablespoon spread until spread is melted.

Serve over hot KnorrB® Rice SidesB„Ÿ - Herb & Butter with green beans.

# Mary's Christmas Shrimp Tree

## Ingredients

- 1 bunch beet greens
- 1 slice process American cheese
- 1 pound cooked medium shrimp with tails intact
- 1 (14.25 ounce) can baby corn, drained
- 1 (6 ounce) can whole black olives, drained
- 1 (5 ounce) jar pimiento-stuffed green olives, drained
- 1 (4 ounce) can jalapeno pepper slices

## Directions

Wrap a 9 inch tall Styrofoam cone with aluminum foil, covering completely. Use toothpicks to attach beet greens, with the undersides facing outward, to the cone. Cut off the exposed pieces of toothpick with strong scissors. Place the slice of cheese on a dry serving plate. Set the cone onto the cheese to anchor.

Use frilly toothpicks to attach shrimp, baby corn, black olives, green olives and jalapeno slices to the cone to look like decorations. Scatter any leftover vegetables around the base of the tree. Serve with your choice of colorful purchased dipping sauces, like cocktail sauce, remoulade sauce, or guacamole.

# Shrimp and Mango Bruschetta

## Ingredients

1/2 pound chopped shrimp  
2 cups mango, cut into small dice  
1/4 cup chopped green onion  
1/2 cup lime juice  
2 tablespoons honey, or more to taste  
1 teaspoon cayenne pepper  
1 (8 ounce) round Brie cheese, sliced  
1 (8 ounce) loaf French bread, sliced

## Directions

Stir the shrimp, mango, and green onion together in a bowl; set aside.

Whisk the lime juice, honey, and cayenne pepper together in a separate bowl until blended, making sure to scrape along bottom of bowl as needed to incorporate honey; pour over the shrimp mixture. Cover with plastic wrap and refrigerate 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Arrange the bread slices on a baking sheet. Top each bread slice with a slice of Brie cheese.

Bake in the preheated oven until slightly browned and the Brie cheese is soft and melted, about 5 minutes. Top each slice with 1 tablespoon of the shrimp mixture to serve.

# Cajun Shrimp with Potatoes

## Ingredients

1/2 cup chopped onion  
2 tablespoons vegetable oil  
1/4 cup chopped green onions  
1/4 cup chopped celery  
6 medium potatoes, peeled and diced  
1 teaspoon salt  
2 teaspoons Cajun seasoning  
1/2 teaspoon pepper  
1 pound uncooked medium shrimp, peeled and deveined  
1/4 cup crumbled cooked bacon

## Directions

In a 2-1/2-qt. microwave-safe dish, combine the onion and oil. Cover and microwave on high for 3 minutes. Stir in green onions and celery; cover and cook 3 minutes longer. Add potatoes, salt, Cajun seasoning and pepper. Cover and cook for 12 minutes or until potatoes are nearly tender.

Stir in the shrimp and bacon. Cover and cook on high for 5 minutes or until shrimp is pink and potatoes are tender.

# Shrimp Fettucine Alfredo

## Ingredients

1 pound fettuccini pasta  
1 tablespoon butter  
1 pound cooked shrimp - peeled and deveined  
4 cloves garlic, minced  
1 cup half-and-half  
6 tablespoons grated Parmesan cheese  
1 tablespoon chopped fresh parsley  
salt to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, saute shrimp and garlic in the butter for about one minute. Pour in half and half; stir. Sprinkle Parmesan cheese in one tablespoon at a time, stirring constantly. After all Parmesan is added, mix in parsley and salt. Stir frequently making sure it does not boil. Sauce will take a while to thicken.

When sauce has thickened, combine with cooked pasta noodles; serve hot.



# Garlic Lime Bacon-Wrapped Shrimp

## Ingredients

1/2 cup vegetable oil  
1/4 tablespoon lime juice  
1 clove garlic, minced  
salt and pepper to taste  
10 cooked medium shrimp,  
shelled and deveined  
5 slices peppered bacon, cut in  
half  
1 (4 ounce) can whole green chili  
peppers, drained, and sliced  
lengthwise  
1 avocado - peeled, pitted and  
diced (optional)  
1 lime, cut into wedges (optional)

## Directions

Whisk together the oil, lime juice, garlic, salt, and pepper in a mixing bowl. Toss the shrimp in the marinade, then refrigerate for 30 minutes to 1 hour.

Preheat an indoor electric grill for medium-high heat.

Remove the shrimp from the marinade, and shake off excess. Wrap each shrimp with a strip of chili pepper, then half a bacon slice. Secure with a toothpick. Repeat with remaining shrimp. Cook on preheated grill until the bacon is crisp, and the shrimp is hot, 6 to 10 minutes. Sprinkle the shrimp with diced avocado, and garnish with lime wedges to serve.

# Shrimp Dijonnaise

## Ingredients

1/2 cup lemon juice  
1/4 cup butter, melted  
2 tablespoons vegetable oil  
2 tablespoons Dijon mustard  
1 tablespoon Worcestershire sauce  
3 garlic cloves, minced  
3/4 pound uncooked large shrimp, peeled and deveined

## Directions

In a large resealable bag, combine the lemon juice, butter, oil, mustard, Worcestershire sauce and garlic. Add shrimp; seal bag and turn to coat. Refrigerate for 4 hours, turning occasionally. Drain and discard marinade. Broil shrimp 4 in. from the heat for 4 minutes or until pink.

# Broccoli Shrimp Pasta Toss

## Ingredients

2 cups uncooked bow tie pasta  
1/4 cup chopped onion  
3 garlic cloves, minced  
1 tablespoon butter or stick margarine  
1 tablespoon olive oil  
2 cups fresh broccoli florets  
1/4 teaspoon salt  
8 ounces uncooked medium shrimp, peeled and deveined  
1/4 cup grated Parmesan cheese

## Directions

Cook pasta according to package directions. In a large nonstick skillet, saute onion and garlic in butter and oil until tender. Add broccoli and salt; cook and stir over medium-high heat for 8 minutes. Add shrimp; cook and stir 2-3 minutes longer or until shrimp turn pink and broccoli is tender. Drain pasta; transfer to a serving bowl. Add the broccoli mixture; toss gently. Sprinkle with Parmesan cheese.

# Wasabi and Shrimp Cheese Ball

## Ingredients

2 (8 ounce) packages fat-free cream cheese, softened  
1 tablespoon low-sodium soy sauce  
1 (4 ounce) can sliced water chestnuts, drained and chopped  
1 (4.25 ounce) can tiny shrimp, drained and chopped  
2 tablespoons wasabi paste, or to taste  
1 cup toasted sesame seeds, divided

## Directions

In a medium bowl, mix together the cream cheese, soy sauce, water chestnuts, shrimp, and 1 tablespoon of sesame seeds. Gradually stir in wasabi paste until you reach the desired amount of spice. Cover and refrigerate for one hour.

Remove the cheese mixture from the refrigerator, and shape into a ball. Roll in the remaining sesame seeds to cover. Refrigerate until ready to serve.

# Creamy Shrimp and Scallop Shells

## Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells  
2 tablespoons butter  
1/2 pound shrimp, shelled and deveined  
1/2 pound scallops, cut in half  
2 cups sliced mushrooms  
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)  
1/2 cup milk  
1 cup shredded Swiss cheese  
Chopped fresh parsley

## Directions

Bake the pastry shells according to the package directions.

Heat 1 tablespoon butter in a 10-inch skillet over medium heat. Add shrimp and scallops and cook until they're cooked through, stirring often. Remove the shrimp and scallops from the skillet.

Heat the remaining butter in the skillet. Add the mushrooms and cook until they're tender. Stir in the soup, milk and cheese. Cook and stir until the cheese is melted. Return the shrimp and scallops to the skillet and cook until the mixture is hot and bubbling. Spoon the mixture into the pastry shells. Sprinkle with the parsley.

# Shrimp and Tasso Pasta

## Ingredients

1/2 (16 ounce) package uncooked rotini pasta

1 tablespoon olive oil

1 cup tasso ham, cut into matchsticks

2 tablespoons minced garlic

3/4 cup chopped onion

1/2 cup chopped green bell pepper

1/4 cup chopped green onions

1/4 cup chopped celery

1 tablespoon chopped fresh basil

1 tablespoon chopped fresh thyme

1 tablespoon Cajun seasoning blend (such as Tony Chachere's®)

1/4 teaspoon hot sauce (such as Tabasco®)

2 cups heavy cream

1/2 cup grated Parmesan cheese

1 pound peeled crawfish tails

1/4 cup chopped fresh parsley

## Directions

Bring a large pot of lightly-salted water to a rolling boil. Stir the rotini into the boiling water. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan over medium heat. Stir in the tasso, and cook until golden brown, about 5 minutes. Stir in the garlic, onion, green pepper, green onion, and celery. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the basil, thyme, Cajun seasoning, and hot sauce; cook 1 minute.

Pour in the cream, and bring to a simmer over medium-high heat. Reduce heat to medium-low and stir in the Parmesan cheese. Cook and stir until the sauce begins to thicken slightly, about 3 minutes. Add the shrimp and crawfish tails, and cook until hot, then toss with the rotini pasta. Sprinkle with parsley to serve.

# Jumbo Shrimp and Asparagus

## Ingredients

2 cups water  
2 bunches asparagus, trimmed  
and cut into 1 inch pieces  
2 tablespoons vegetable oil  
24 large fresh shrimp, peeled,  
deveined and cut in half  
lengthwise  
2 teaspoons chopped fresh ginger  
root  
3 tablespoons soy sauce  
2 teaspoons granulated sugar  
1 teaspoon dry sherry  
salt to taste

## Directions

In a medium saucepan, bring two cups of water to a boil. Cook asparagus in boiling water for 3 minutes. Drain, reserving 2 tablespoons of liquid.

Heat the oil in a skillet over medium-high heat. Saute the shrimp pieces until the color changes, about 3 to 5 minutes. Stir in asparagus with reserved liquid , and season with ginger, soy sauce, sugar, sherry and salt to taste. Continue to cook for 5 more minutes.

# Coriander Tabbouleh Salad with Shrimp

## Ingredients

1 cup bulgur (cracked wheat), uncooked  
2 1/2 cups boiling water  
3 tablespoons olive oil  
1/4 cup fresh lemon juice  
1 cucumber, peeled and chopped  
1 cup chopped green onions  
1 cup chopped fresh parsley  
1/4 cup chopped fresh mint leaves  
1 tablespoon ground coriander  
1 tablespoon minced fresh ginger root  
salt and pepper to taste  
10 jumbo cooked shrimp - peeled and deveined

## Directions

Place bulgur in a large bowl, and pour the boiling water and olive oil over it. Stir, cover, and let stand for 15 to 20 minutes.

When all of the water has been absorbed and the bulgur is tender, stir in the lemon juice, cucumber, green onions, parsley, and mint. Season with coriander, ginger, salt and pepper. Garnish with shrimp.



# Curried Shrimp Bisque

## Ingredients

3 tablespoons butter  
1/4 cup finely chopped onion  
1/4 cup finely chopped celery  
1 garlic clove, finely chopped  
3 tablespoons all-purpose flour  
1 tablespoon curry powder  
1/4 teaspoon paprika  
1 tablespoon tomato paste  
3 1/2 cups chicken stock  
1/2 pound cooked shrimp  
1/2 cup light cream  
salt and pepper to taste  
2 fluid ounces brandy  
2 green onions, finely chopped

## Directions

Melt the butter in a large pot over medium heat. Stir in the onion, celery, and garlic, and cook 5 minutes, or until tender. Mix in flour, curry powder, paprika, and tomato paste. Gradually stir in chicken stock. Bring to a boil. Reduce heat to low, and simmer 15 minutes.

Stir shrimp into the pot, reserving a shrimp to place on top of each serving. Mix in cream. Season with salt and pepper, and divide into servings. Pour an equal amount of brandy into each serving. Sprinkle with green onions, and top with reserved shrimp.

# Warm Shrimp Salad

## Ingredients

1 pound medium shrimp - peeled and deveined  
2 tablespoons butter  
2 lemons, juiced  
2 heads butter lettuce  
2 tomatoes, chopped  
1 avocado - peeled, pitted and diced  
2 stalks celery, chopped  
1 cucumber, cleaned and chopped  
1/2 cup shredded carrots  
1/3 cup vinaigrette salad dressing

## Directions

In a large saute pan melt butter over medium heat. Add the shrimp and lemon juice, cook until shrimp just turn pink. Remove from heat and drain.

In a large bowl tear lettuce into bite-size pieces, add the tomatoes, avocado, celery, cucumber carrots and cooked shrimp, toss to combine. Top with your favorite dressing or vinaigrette.

# Shrimp Toast II

## Ingredients

1 pound cooked shrimp, peeled and deveined  
1 onion, chopped  
1/4 inch piece fresh ginger root, minced  
2 egg whites  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
8 slices white bread, crusts trimmed  
1/2 cup fine dry bread crumbs  
1 quart oil for frying  
1 lemon, for garnish

## Directions

In a blender or food processor, blend shrimp, onion, ginger, egg whites, salt and pepper until smooth.

Cut each white bread slice into 4 triangles. Spread both sides of triangles with shrimp mixture and coat with bread crumbs. Cover and chill in the refrigerator approximately 1 hour.

Heat oil in a large, heavy skillet to 375 degrees F (190 degrees C).

In small batches, fry bread triangles 3 minutes on each side, or until golden brown. Drain on paper towels. Garnish with lemon juice before serving.

# Apricot-Glazed Shrimp

## Ingredients

2 teaspoons cornstarch  
1/2 cup chicken broth  
3 tablespoons apricot preserves  
1 tablespoon reduced-sodium soy sauce  
1 teaspoon sesame seeds, toasted  
1 medium green pepper, julienned  
1 medium sweet red pepper, julienned  
1/4 cup sliced green onions  
1 garlic clove, minced  
2 teaspoons canola oil  
1/2 pound uncooked medium shrimp, peeled and deveined  
1/2 cup sliced water chestnuts, drained  
1 1/2 cups hot cooked rice

## Directions

In a bowl, combine the cornstarch, broth, preserves, soy sauce and sesame seeds until blended; set aside. In a large nonstick skillet or wok, stir-fry the peppers, onions and garlic in oil for 5 minutes or until crisp-tender. Add shrimp and water chestnuts; stir-fry until shrimp turn pink. Stir broth mixture; add to the pan. bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve over rice.

# Creamy Shrimp and Corn Soup

## Ingredients

1 pound medium shrimp - peeled and deveined  
1 onion, chopped  
1/4 cup margarine  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (10.75 ounce) can low-fat cream of celery soup  
1 (16 ounce) package frozen corn kernels  
1 (14.5 ounce) can chicken broth  
1 cup skim milk  
1 pinch dried rosemary  
1 pinch dried thyme  
1 pinch ground nutmeg  
salt and pepper to taste

## Directions

In a large pot over medium high heat, saute the shrimp and the onions in the butter or margarine for about 5 minutes or until onions are tender. Add the cream of chicken soup, cream of celery soup, corn, broth, milk, rosemary, thyme, nutmeg and salt and pepper to taste. Reduce heat to low and simmer for 20 minutes. Serve with French bread.

# Lemony Shrimp over Brown Rice

## Ingredients

1 cup brown rice  
1 2/3 cups water  
3 tablespoons butter  
3 tablespoons olive oil  
2 cloves garlic, minced  
1/2 cup white wine  
2 tablespoons fresh lemon juice  
1 1/2 pounds medium shrimp -  
peeled and deveined  
1/4 cup chopped fresh flat-leaf  
parsley  
1/2 teaspoon cornstarch

## Directions

Combine the brown rice and water in a small saucepan. Bring to a boil, reduce heat to low and cook until all the water is absorbed, about 25 minutes.

Melt the butter with the olive oil in a skillet over medium heat; cook the garlic in the butter and oil until fragrant, 1 to 2 minutes. Pour in the wine and lemon juice; reduce heat to medium-low and simmer. Stir in the shrimp and cook until the shrimp turns pink, stirring regularly, 5 to 7 minutes. Sprinkle the parsley over the shrimp and cook another 2 minutes. Add the cornstarch to the liquid and stir until it thickens, about 1 minute more. Serve hot over the brown rice.

# Cajun Corn and Shrimp

## Ingredients

1 large onion, chopped  
1 medium green pepper, chopped  
2 garlic cloves, minced  
1/4 cup butter or margarine  
2 (16 ounce) packages frozen corn  
1 (10 ounce) can diced tomatoes  
and green chilies, undrained  
1 tablespoon sugar  
1/4 teaspoon salt  
1/8 teaspoon pepper  
cayenne pepper to taste  
1 (5 ounce) can evaporated milk  
1/3 cup chopped green onions  
2 pounds uncooked medium  
shrimp, peeled and deveined

## Directions

In a large skillet, saute onion, green pepper and garlic in butter until crisp-tender. Add the corn, tomatoes, sugar, salt, pepper and cayenne. Cook for 10 minutes or until heated through. Stir in the milk and green onions; simmer for 10 minutes. Add shrimp; cook for 8 minutes or until shrimp turn pink.

# Shrimp Soup

## Ingredients

2 (14.5 ounce) cans chicken broth  
2 (14.5 ounce) cans beef broth  
2 (10.5 ounce) cans shrimp  
consomme  
2 1/2 cups frozen shrimp, thawed  
1 teaspoon fresh dill weed  
salt and pepper to taste  
2 tablespoons sliced green onions

## Directions

In a large saucepan over medium heat, combine chicken broth, beef broth and shrimp consomme. Bring to a simmer, then strain.

Return broth to pot and add shrimp and dill. Heat through and adjust seasonings. Garnish with chopped green onion.



# Hooley's Devil Stuffed Shrimp

## Ingredients

12 jumbo cooked shrimp, peeled and deveined with tails on  
1/2 cup crabmeat, flaked  
1 tablespoon chili sauce  
1 teaspoon prepared horseradish  
2 dashes hot pepper sauce (e.g. Tabasco, etc.)  
2 tablespoons capers, drained  
1 (3 ounce) package cream cheese, softened  
1 pinch paprika, for garnish

## Directions

Slice shrimp down the back as deep as you can without cutting through, to make a nice opening for stuffing. Set aside.

In a medium bowl, mix together the crabmeat, chili sauce, horseradish, hot pepper sauce and capers. Mix in enough of the cream cheese to form a sticky paste.

Stuff the openings of each shrimp with about 1 tablespoon of the crab salad. Sprinkle paprika over the top. Chill for about 30 minutes before serving.

# Creamy Shrimp Alfredo with Tomato and Basil

## Ingredients

2 tablespoons olive oil  
1 medium onion, finely chopped  
1 rib celery, finely chopped  
1 medium red bell pepper, chopped  
2 cloves garlic, finely chopped  
1 (13.75 ounce) can low sodium chicken broth  
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce  
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce  
1 pound fresh or frozen medium shrimp, peeled and deveined  
Hot pepper sauce to taste  
1 (16 ounce) box fettuccine, cooked and drained

## Directions

Heat olive oil in deep 12-inch skillet over medium-high heat and cook onion, celery, red pepper and garlic 5 minutes or until vegetables are tender. Stir in broth and bring to a boil over high heat. Reduce heat to low and simmer 5 minutes. Stir in sauces. Simmer, stirring occasionally, 15 minutes.

Stir in shrimp and cook, stirring occasionally, 3 minutes or until shrimp turn pink. Stir in hot pepper sauce. Serve shrimp mixture over hot fettuccine.

# Caribbean Stir-Fried Shrimp

## Ingredients

2 teaspoons vegetable oil, divided  
1 medium onion, coarsely chopped  
1 (20 ounce) can pineapple chunks in juice, drained, and patted dry  
1 pound frozen, large shrimp, thawed, peeled and cleaned  
1 clove garlic, minced  
1 pinch crushed red pepper flakes (optional)  
1 (14.5 ounce) can diced tomatoes, drained  
1/4 cup canned, diced mild green chilies  
1 teaspoon soy sauce  
3 cups hot cooked rice (optional)

## Directions

Heat a large skillet or wok over medium-high heat. Add half the oil and heat until smoking, about 10 seconds. Add the onion and stir-fry until lightly browned, about 1 minute. Add the pineapple and stir fry gently until pineapple browns lightly, about 1 minute. Remove pineapple to a bowl and set aside.

Add remaining oil to the pan. Add shrimp and stir-fry until opaque, about 1 minute. Add garlic and red pepper, if desired, and stir fry for 10 seconds.

Add the tomatoes, chilies, and reserved pineapple and stir fry until heated through, about

1 minute. Stir in soy sauce and serve over rice, if desired.

# Clover's Shrimp and Basil

## Ingredients

1 teaspoon olive oil  
2 teaspoons dark sesame oil  
2 tablespoons grated fresh ginger root  
2 large cloves garlic, minced  
3/4 teaspoon hot red pepper flakes  
1 pound medium shrimp, peeled and deveined  
1 red bell pepper, chopped  
1 yellow bell pepper, chopped  
1/2 cup shredded fresh basil leaves

## Directions

Heat the olive oil and sesame oil in a skillet over medium heat. Mix in the ginger, garlic, and red pepper flakes. Cook and stir 5 minutes.

Stir the shrimp, red bell pepper, and yellow bell pepper into the skillet. Over high heat, cook 3 to 4 minutes, until opaque. Turn off heat, and mix in the basil leaves.

# Shrimp Delight

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 (12 ounce) jar cocktail sauce  
2 (4 ounce) cans small shrimp, drained  
1 cup shredded Cheddar cheese

## Directions

In a 9 inch round serving dish, spread the cream cheese. Top with a layer of cocktail sauce. Arrange shrimp evenly over cocktail sauce. Sprinkle Cheddar cheese over all. Chill in the refrigerator approximately 1 hour before serving.

# Caesar Baked Shrimp

## Ingredients

3/4 cup Newman's Own Caesar or Light Caesar Salad Dressing  
1/4 cup dry white wine (or water)  
1 tablespoon small capers, rinsed  
2 tablespoons chopped flat-leaf parsley  
1 tablespoon chopped basil leaves  
1/2 cup dry bread crumbs  
1 pound large shrimp, cleaned, deveined and butterflied  
1 (14 ounce) can artichoke hearts, in brine, drained and quartered

## Directions

Heat oven to 375 degrees F. Combine Newman's Own Caesar or Light Caesar Salad Dressing, wine, capers, parsley, and basil in 9x13-inch glass casserole. Remove 1/4 cup of mixture and reserve. Add shrimp and artichoke hearts to casserole; coat well with sauce.

In a small bowl, mix breadcrumbs with reserved 1/4 cup dressing mixture and sprinkle evenly over shrimp and artichokes. Bake for 20 minutes. (If desired, place casserole under broiler for a few minutes to lightly brown the top.)

Serve shrimp over couscous or rice pilaf.

# Shrimp Chowder

## Ingredients

1/2 cup sliced celery  
1/3 cup finely diced onion  
2 tablespoons margarine  
1 (8 ounce) package cream  
cheese, diced  
1 cup milk  
1 1/2 cups cubed potatoes  
1/2 pound frozen cooked shrimp,  
thawed and drained  
2 tablespoons dry white wine  
1/2 teaspoon salt

## Directions

In a large stock pot saute celery and onions in margarine.

Add cream cheese and milk; and stir over low heat until cream cheese is completely melted.

Add potatoes, shrimp, dry white wine and salt. Heat thorough, stirring occasionally and then serve.

# Chinese Shrimp and Tofu Soup

## Ingredients

1 tablespoon vegetable oil  
2 cloves garlic, minced  
1 (1/2 inch) piece fresh ginger root, minced  
6 ounces raw small shrimp, shelled and deveined  
1 quart chicken stock  
8 ounces tofu, diced small  
1/3 cup frozen peas, thawed  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 tablespoon cornstarch

## Directions

Heat the oil in a large saucepan or wok over high heat. Cook the garlic and ginger until fragrant and lightly browned. Stir in the shrimp, and stir fry until cooked, then remove and set aside. Pour in the chicken stock and bring to a boil. Reduce heat to medium, add the tofu and peas, season with salt and pepper, then return to a simmer. Mix the cornstarch with a little water to form a thin paste. Stir the cornstarch into the soup and continue to simmer until clear and thickened, about 1 minute. Stir the shrimp back into the soup and serve.



# Angel Hair Pasta with Garlic Shrimp and Broccoli

## Ingredients

1 (12 ounce) package angel hair pasta  
2 1/2 tablespoons butter, divided  
1 1/2 tablespoons all-purpose flour  
1 1/2 cups milk  
1/2 cup heavy cream  
1 1/2 tablespoons pesto  
1 1/2 tablespoons chopped fresh parsley  
3 cloves garlic, minced  
2 tablespoons grated Parmesan cheese  
2 teaspoons salt, divided  
1/2 teaspoon ground white pepper  
1 dash Worcestershire sauce  
1 dash hot sauce  
1/2 (16 ounce) package frozen broccoli florets, thawed  
1 pound jumbo shrimp, peeled and deveined  
3 cloves garlic, minced

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt 1.5 tablespoons butter in a medium saucepan over medium heat. Stir in flour and cook for 2 minutes. Slowly stir in milk and cream; simmer, stirring constantly, until thickened. Stir in pesto, parsley, garlic, Parmesan cheese, 1 teaspoon salt, white pepper, Worcestershire sauce and hot sauce. Reduce heat to low and allow to simmer.

Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Melt 1 tablespoon butter in a large skillet. Saute shrimp, garlic and 1 teaspoon salt for 5 minutes, or until shrimp are pink.

In a large bowl, toss pasta, shrimp and broccoli; pour sauce over and serve.

# Linguine Pasta with Shrimp and Tomatoes

## Ingredients

2 tablespoons olive oil  
3 cloves garlic, minced  
4 cups diced tomatoes  
1 cup dry white wine  
2 tablespoons butter  
salt and black pepper to taste

1 (16 ounce) package linguine pasta

1 pound peeled and deveined medium shrimp  
1 teaspoon Cajun seasoning  
2 tablespoons olive oil

## Directions

Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Stir in the garlic; cook 2 minutes. Add the tomatoes, and wine. Bring to a simmer and cook 30 minutes, stirring frequently. Once the tomatoes have simmered into a sauce, stir in the butter and season with salt and pepper.

Fill a large pot with lightly-salted water; bring to a rolling boil; stir in the linguine and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Season the shrimp with the Cajun seasoning, salt, and pepper. Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Stir in the shrimp and cook until pink on the outside and no longer translucent in the center, about 5 minutes. Stir the shrimp into the pasta sauce, then stir the sauce into the linguine to serve.

# Shrimp Jambalaya

## Ingredients

1 pound boneless, skinless chicken thighs, cut into 2-inch pieces  
2 stalks celery, thinly sliced  
1 medium green bell pepper, cut into 1 inch pieces  
1 medium onion, chopped  
2 cloves garlic, minced  
1 (28 ounce) can crushed tomatoes, with liquid  
1 tablespoon white sugar  
1/2 teaspoon salt  
1/2 teaspoon dried Italian seasoning  
1/4 teaspoon cayenne pepper  
1 bay leaf  
1 cup uncooked orzo pasta  
1 pound cooked shrimp, peeled and deveined

## Directions

In a slow cooker, mix chicken, celery, green bell pepper, onion, garlic, tomatoes with liquid, sugar, salt, Italian seasoning, cayenne pepper, and bay leaf. Cover, and cook on Low 7 to 9 hours.

Remove bay leaf from the chicken mixture, and stir in orzo. Increase heat to High. Cook 15 minutes, until orzo is tender.

Stir in shrimp, and cook 2 minutes, until shrimp are heated through.

# Shrimp Kabobs

## Ingredients

1 cup Italian salad dressing,  
divided  
2 pounds jumbo shrimp, peeled  
and deveined  
2 large onions  
16 large fresh mushrooms  
2 large green peppers, cut into 1  
1/2 inch pieces  
16 cherry tomatoes

## Directions

In a large resealable plastic bag, combine 1/2 cup salad dressing and shrimp. Cut each onion into eight wedges. In another large resealable plastic bag, combine the vegetables and remaining dressing. Seal bags and turn to coat. Refrigerate for 2 hours, turning occasionally.

Drain and discard marinade. On eight metal or soaked wooden skewers, alternately thread the shrimp and vegetables. Grill kabobs, covered, over medium heat for 3 minutes on each side or until shrimp turn pink.

# West Coast Cod and Shrimp

## Ingredients

2 cups water  
1 cup uncooked long-grain white rice  
1 teaspoon olive oil  
2 tablespoons butter  
1/4 cup minced onion  
1 tablespoon minced garlic  
1 1/2 cups heavy cream  
1/4 cup milk  
1 1/2 tablespoons cornstarch  
1/2 pound fresh shrimp, peeled and deveined  
1 cup sliced fresh mushrooms  
1 tablespoon chopped fresh dill  
seasoning salt to taste  
pepper to taste  
1 pound cod fillets  
1 tablespoon grated Parmesan cheese  
1 tablespoon chopped fresh parsley

## Directions

In a medium saucepan, bring water to a boil. Stir in the rice, reduce heat, and cover. Simmer 20 minutes, until water has been absorbed.

Preheat oven to 350 degrees F (175 degrees C). Coat a medium baking dish with the olive oil.

Melt the butter in a medium saucepan over medium heat, and saute the onion and garlic until tender. Stir in the heavy cream. In a small bowl, mix the milk and cornstarch, and stir into the saucepan to thicken the heavy cream mixture. Remove from heat, stir in the shrimp and mushrooms, and season with dill, seasoning salt, and pepper.

Arrange cod in the prepared baking dish. Pour the heavy cream mixture over the cod. Sprinkle with Parmesan cheese and parsley.

Cover, and bake 30 minutes in the preheated oven, until sauce is bubbly and fish is easily flaked with a fork. Serve over the rice.

# Curried Shrimp

## Ingredients

1 small onion, chopped  
1 tablespoon vegetable oil  
1 (10.75 ounce) can condensed  
cream of shrimp soup, undiluted  
1 teaspoon curry powder  
1 pound frozen uncooked small  
shrimp - thawed, peeled and  
deveined  
1 cup sour cream  
Hot cooked rice

## Directions

In a large saucepan, saute onion in oil until tender. Stir in soup and  
curry powder; bring to a boil. Add the shrimp; cook and stir until  
shrimp turn pink. Reduce heat. Stir in sour cream; heat through.  
Serve over rice.

# Farfalle with Herb-Marinated Grilled Shrimp

## Ingredients

1 pound uncooked extra large fresh shrimp, peeled and deveined with tails on  
1/4 cup olive oil  
2 tablespoons balsamic vinegar  
1 tablespoon lemon juice  
1 tablespoon chopped fresh basil leaves  
1 tablespoon chopped fresh flat-leaf parsley  
1 teaspoon chopped fresh oregano leaves (optional)  
Pinch crushed red pepper flakes  
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce, heated  
1 (16 ounce) box farfalle or penne pasta, cooked and drained

## Directions

To butterfly shrimp, slice down back of shrimp with small sharp knife, almost completely through. Spread and flatten to form butterfly shape.

Combine olive oil, vinegar, lemon juice, basil, parsley, oregano and red pepper flakes in shallow bowl. Add shrimp; toss to coat. Cover and marinate in refrigerator 30 minutes.

Remove shrimp from marinade, discarding marinade. Grill or broil shrimp, turning once, until shrimp turn pink. Spoon sauce over hot farfalle and top with shrimp. Garnish, if desired, with additional parsley.

# Shrimp Dip III

## Ingredients

1 pound cooked shrimp, finely chopped  
1/2 cup mayonnaise  
1 small onion, minced  
2 cups shredded Cheddar cheese  
1/2 teaspoon hot pepper sauce

## Directions

In a large bowl combine the shrimp, mayonnaise, onion, cheese and hot pepper sauce. Mix all together and serve.



# Garlic Cheese Grits with Shrimp

## Ingredients

3/4 cup uncooked grits  
6 ounces garlic flavored  
processed cheese, cubed  
1 pinch cayenne pepper  
2 tablespoons butter  
2 tablespoons olive oil  
2 cloves garlic, minced  
1 tomato, diced  
2 pounds fresh shrimp, peeled  
and deveined  
1/2 lemon, juiced  
salt to taste

## Directions

Cook grits according to package directions. Stir in cubed cheese and cayenne pepper. Keep warm over low heat.

Heat butter and oil in a large skillet over medium-high heat. Saute garlic and tomato until tomato begins to soften. Stir in shrimp and lemon juice. Saute until shrimp are pink. Season with salt to taste.

Spread warm grits on a serving platter and pour shrimp mixture on top.

# Shrimp with Mustard Sauce

## Ingredients

1/4 cup finely chopped onion  
2 garlic cloves, minced  
2 teaspoons olive oil  
1/4 cup white wine, apple juice or water  
2 tablespoons Dijon mustard  
1/8 teaspoon pepper  
3/4 pound uncooked medium shrimp, peeled and deveined  
1 small tomato, seeded and diced

## Directions

In a nonstick skillet, saute onion and garlic in oil until tender. Stir in the wine or apple juice, mustard and pepper. Bring to a boil. Reduce heat to medium-low. Add shrimp; cook and stir until shrimp turn pink, about 5 minutes. Stir in tomato; heat through.

# Shrimpcargot

## Ingredients

1/4 cup butter  
2 cloves garlic, minced  
6 peeled and deveined large shrimp (21 to 25 per lb)  
6 mushrooms, stems removed  
2 tablespoons shredded mozzarella cheese

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the butter and garlic in a skillet over medium heat until the butter begins to bubble. Stir in the shrimp, and cook until they just turn pink, about 3 minutes. Place one shrimp into each mushroom cap, and place into a small baking dish. Spoon the garlic butter into the mushroom caps, and sprinkle each with a pinch of mozzarella cheese.

Bake in the preheated oven until the mushrooms are tender and the cheese is golden and bubbly, 10 to 15 minutes.

# Absolutely The Best Shrimp Scampi

## Ingredients

1/2 cup all-purpose flour  
1/4 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon cayenne pepper  
1 1/2 pounds fresh shrimp, shelled and deveined without tails  
1/2 cup olive oil  
4 cloves garlic, minced  
1 shallot, chopped  
1/2 cup fresh parsley, minced  
1/2 teaspoon dried oregano, crushed  
2 tablespoons white wine  
2 tablespoons brandy

## Directions

In a small bowl, combine flour, salt, pepper and cayenne pepper. Mix thoroughly. Dredge shrimp in flour mixture.

In a large skillet, saute dredged shrimp in olive oil for 5 minutes over high heat. Toss shrimp often to prevent burning. Transfer shrimp with a slotted spoon to a serving dish, leaving the oil in the pan.

In the same pan, saute the garlic, shallot, parsley and oregano over medium heat for 3 minutes; stirring constantly. Spoon the mixture over the shrimp. Return pan to the heat. Preheat your broiler for medium heat.

Pour the wine and brandy into the skillet and ignite with a match or lighter. When the flames die down, stir to loosen any browned bits on the bottom of the skillet; pour over shrimp.

Place the serving dish of shrimp in a preheated broiler for about 2 minutes.

# Scrumptious Shrimp Scampi Linguine

## Ingredients

1 (16 ounce) package linguine pasta  
2 tablespoons butter  
1 1/2 tablespoons olive oil  
1/2 cup chopped red bell pepper  
1/2 cup chopped yellow bell pepper  
6 cloves garlic, sliced  
48 large shrimp - peeled, deveined, and tails removed  
1/2 cup dry white wine (such as Chardonnay)  
1 teaspoon lemon juice  
1/4 cup clam juice  
2 tablespoons butter  
1 1/2 tablespoons olive oil  
2 tablespoons heavy cream  
1 1/2 teaspoons crushed red pepper flakes, or to taste  
3 tablespoons chopped fresh parsley  
1 teaspoon sea salt

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Reserve 1 cup of the linguine cooking water, and drain pasta well in a colander set in the sink.

Melt 2 tablespoons of butter and 1 1/2 tablespoon of olive oil together in a large skillet over medium heat, and cook and stir the red and yellow bell pepper and garlic until the peppers have softened, about 10 minutes. Stir in the shrimp, and cook and stir until the shrimp are opaque and pink, about 5 minutes. Remove the shrimp to a bowl and set aside, leaving the peppers and garlic in the skillet.

Stir the wine, lemon juice, and clam juice into the skillet, and bring to a boil over medium heat. Mix in 2 more tablespoons of butter and 1 1/2 tablespoons of olive oil, and return the shrimp to the skillet. Stir in reserved pasta cooking water, cream, red pepper flakes, parsley, and sea salt. Add the cooked linguine, and toss lightly with the shrimp and sauce in the skillet. Simmer the mixture over medium-low heat for 5 minutes to let the pasta absorb some of the sauce, and serve hot.

# Shrimp Dip IV

## Ingredients

1 (10.75 ounce) can condensed tomato soup  
1 cup mayonnaise  
1 (8 ounce) package cream cheese, softened  
1 envelope (1 tablespoon) unflavored gelatin  
2 (4 ounce) cans small shrimp, drained  
1/2 cup chopped celery  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1 tablespoon Worcestershire sauce  
1 teaspoon prepared horseradish  
salt and pepper to taste

## Directions

In a medium saucepan, heat tomato soup (undiluted) to boiling. Meanwhile, in a small bowl, soften the gelatin in 1/4 cup of water.

In a mixing bowl, combine mayonnaise, softened cream cheese and softened gelatin. Mix thoroughly. Fold in shrimp, celery, onion, green pepper. Mix thoroughly. Blend in horseradish, Worcestershire sauce, salt and pepper.

Pour mixture into a 5 or 6 cup refrigerator mold, or into two smaller molds. Refrigerate for at least 2 hours.

# Curry-Coconut Shrimp

## Ingredients

1 teaspoon canola oil  
1/2 cup minced onion  
1/2 cup minced red bell pepper  
1 clove garlic, minced  
1 teaspoon ground cumin  
3/4 teaspoon ground coriander  
1/2 teaspoon curry powder  
1/2 cup light coconut milk  
1 teaspoon sugar  
1/4 teaspoon crushed red pepper flakes  
1 pound jumbo shrimp, peeled and deveined  
1 tablespoon cornstarch  
1 tablespoon water  
2 tablespoons chopped fresh cilantro

## Directions

Heat oil in large, nonstick saucepan over medium heat. Saute onion, red pepper, and garlic until vegetables begin to soften, about 3 minutes.

Season with cumin, coriander, and curry powder. Cook for 1 more minute. Stir in coconut milk, sugar, and crushed red pepper flakes. Bring to a boil. Reduce heat, and simmer, uncovered for 2 minutes.

Stir in shrimp, and increase heat to medium-high. Cook and stir until shrimp is cooked through, about 4 minutes.

In a small bowl, combine cornstarch with 1 tablespoon water. Stir into shrimp mixture, and cook until sauce has thickened, about 1 minute. Stir in cilantro, and remove from heat.

# Peppery Shrimp and Rice

## Ingredients

2 celery ribs, finely chopped  
1 medium onion, chopped  
1 garlic clove, minced  
1 tablespoon olive or canola oil  
1 small green pepper, chopped  
1 small sweet red pepper, chopped  
1 (15 ounce) can tomato sauce  
1/2 cup sherry or chicken broth  
1 tablespoon chili sauce  
2 teaspoons sugar  
2 teaspoons dried basil  
1 teaspoon dried oregano  
1/2 teaspoon crushed red pepper flakes  
3/4 pound cooked medium shrimp, peeled and deveined  
4 cups hot cooked rice

## Directions

In a large nonstick skillet, saute the celery, onion and garlic in oil for 3 minutes. Add peppers; cook 3 minutes longer. Stir in tomato sauce, sherry or broth, chili sauce, sugar, basil, oregano and pepper flakes if desired. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until vegetables are tender. Add shrimp; heat through. Serve over rice.



# Twice-Cooked Coconut Shrimp

## Ingredients

1 1/2 pounds large shrimp -  
peeled and deveined  
1/2 cup all-purpose flour  
1/2 cup cornstarch  
1 tablespoon salt  
1/2 tablespoon ground white  
pepper  
2 tablespoons vegetable oil  
1 cup ice water  
2 cups shredded coconut  
1 quart vegetable oil for frying  
1/2 cup orange marmalade  
1/4 cup Dijon-style prepared  
mustard  
1/4 cup honey  
1/4 teaspoon hot pepper sauce

## Directions

Peel, devein and wash shrimp. Dry well on paper towels.

Mix together flour, cornstarch, salt and white pepper. Add 2 tablespoons of vegetable oil and the ice water. Stir to blend.

Pour the coconut into a shallow pan. Dip the shrimp one at a time into the batter, then roll the shrimp in the coconut. Once coated, place each shrimp into a frying pan of oil heated to 350 degrees F (175 degrees C). Fry the shrimp in the hot oil until lightly browned; about 4 minutes.

Bake the fried shrimp in a preheated 300 degrees F (150 degrees C) oven for 5 minutes.

Make the dipping sauce: combine marmalade, mustard, honey and hot sauce in a small bowl. Mix well. Serve the shrimp and dipping sauce side by side.

# Shrimp Dip II

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1 tablespoon hot pepper sauce  
2 teaspoons lemon juice  
1 teaspoon prepared horseradish  
1/4 teaspoon Worcestershire sauce  
1 dash red food coloring  
1 (6 ounce) can small shrimp, drained

## Directions

Combine cream cheese, mayonnaise, chile sauce, lemon juice, horseradish, Worcestershire sauce, red food coloring, and shrimp in a small bowl. Mix well. Serve immediately, or refrigerate. Do not make more than 24 hours in advance.

# Grilled Garlic and Herb Shrimp

## Ingredients

2 teaspoons ground paprika  
2 tablespoons fresh minced garlic  
2 teaspoons Italian seasoning  
blend  
2 tablespoons fresh lemon juice  
1/4 cup olive oil  
1/2 teaspoon ground black  
pepper  
2 teaspoons dried basil leaves  
2 tablespoons brown sugar,  
packed  
2 pounds large shrimp (21-25 per  
pound), peeled and deveined

## Directions

Whisk the paprika, garlic, Italian seasoning, lemon juice, olive oil, pepper, basil, and brown sugar together in a bowl until thoroughly blended. Stir in the shrimp, and toss to evenly coat with the marinade. Cover and refrigerate at least 2 hours, turning once.

Preheat an outdoor grill for medium-high heat. Lightly oil grill grate, and place about 4 inches from heat source.

Remove shrimp from marinade, drain excess, and discard marinade.

Place shrimp on preheated grill and cook, turning once, until opaque in the center, 5 to 6 minutes. Serve immediately.

# Amazing Shrimp Stuffed Mushrooms

## Ingredients

20 large white mushrooms, stems removed  
1 (4 ounce) can small shrimp, rinsed, drained and broken up  
1/2 cup chive and onion flavored cream cheese  
1/2 teaspoon Worcestershire sauce  
1 pinch garlic powder, or to taste  
1 dash Louisiana-style hot sauce, or to taste  
3/4 cup grated Romano cheese

## Directions

Lightly grease a 9x13 inch baking dish. Fill a saucepan with water and simmer the mushroom caps over medium heat for 2 minutes, until the mushrooms begin to soften. Remove the mushrooms with a slotted spoon, drain, and let cool, hollow sides down, on paper towels, for about 15 minutes.

While mushroom caps are cooling, combine the shrimp, cream cheese, Worcestershire sauce, garlic powder, and hot sauce in a bowl and stir to blend well. Spoon about 2 teaspoons of the shrimp mixture into the cap of each mushroom and place, stuffing side up, in the prepared baking dish. Sprinkle the Romano cheese onto each mushroom. Cover and refrigerate for at least 3 hours or overnight to blend the flavors and firm up the stuffing.

Preheat an oven to 400 degrees F (200 degrees C). Uncover the dish and bake the mushrooms in the preheated oven for about 15 minutes, until the cheese is browned and bubbling.

# Shrimp Cream Cheese Spread

## Ingredients

2 (8 ounce) packages cream cheese, softened  
2 tablespoons fresh lemon juice  
1 teaspoon hot sauce  
1 (4 ounce) can small shrimp, drained  
2 green onions, finely chopped  
1/2 (12 ounce) jar cocktail sauce

## Directions

In a medium bowl, beat together the cream cheese, lemon juice and hot sauce until well blended and fluffy. Mix in the shrimp and green onions. Form into a mound on a medium serving platter. Cover and chill in the refrigerator 1 hour, or until firm. Top with cocktail sauce before serving.

# Merwin's Shrimp Gumbo

## Ingredients

1 pound smoked sausage, cut into 1/4 inch rounds  
1/2 cup vegetable oil  
1 (4 pound) chicken, cut into parts  
2/3 cup all-purpose flour  
2 cups chopped onion  
1/2 cup chopped green onions  
2/3 cup green bell pepper, finely chopped  
2 tablespoons chopped fresh parsley  
1 tablespoon minced garlic  
2 pounds medium shrimp - peeled and deveined  
8 cups water  
salt to taste  
ground black pepper to taste  
1/8 teaspoon cayenne pepper  
1 teaspoon dried thyme  
2 bay leaves  
file powder

## Directions

In a medium skillet, brown the sausage over medium heat. Remove from pan, and drain on paper towels to remove some of the fat. Discard fat in pan.

In a large skillet, heat vegetable oil over high heat. Brown chicken pieces in hot oil. Turn frequently until golden brown on all sides. Transfer chicken to a dish, leaving oil in pan. Set chicken aside, but keep warm.

Make a roux by whisking flour into the hot vegetable oil. Turn heat down to low. Continue cooking flour and oil mixture, stirring constantly, until it reaches a dark brown color. This may take 30 to 45 minutes; the darker the roux, the better the final gumbo.

When the roux is a dark brown color, quickly add the sausage, onion, green onion tops, green pepper, parsley, and garlic. Cook over low heat until the vegetables are wilted, about 10 minutes, stirring constantly.

Stir in 2 cups water and spices. Add chicken parts. Add rest of the water slowly. Bring mixture to a boil, and reduce heat. Simmer for about 45 minutes, until chicken is done and tender.

Remove chicken pieces, and save for another use. Add shrimp to gumbo; cook for about 8 to 10 minutes more. Remove bay leaves. Taste, and adjust seasoning. Serve gumbo in deep bowls. Sprinkle file powder over individual servings, and stir in.

# Bratwurst and Shrimp Boil

## Ingredients

1 (19 ounce) package Bob Evans® Beer Brats  
2 (12 ounce) bottles beer  
8 cups water  
3/4 cup crab boil seasoning (like Old Bay®, etc.)  
1 onion, quartered  
1 lemon, halved  
2 pounds small red-skinned potatoes  
5 ears sweet corn, broken in half  
1 pound shrimp, peeled  
Melted butter and lemon wedges

## Directions

Preheat grill to medium heat. Grill brats just to brown, then cut into 2 pieces. In 10-quart pot, bring beer, water, seasoning, and onion to a boil. Add potato and bratwurst. Cover and cook 15 minutes. Add corn, cover and cook 3 minutes. Add shrimp, cover and cook 5 minutes or until shrimp is done, and sausage internal temperature is 160 degrees F. Serve all with melted butter and lemon wedges.

# Shrimp Remoulde Galatoire's

## Ingredients

4 stalks celery, coarsely chopped  
4 green onions, chopped  
1 small onion, chopped  
3/4 cup Italian flat leaf parsley  
1/2 cup red wine vinegar  
1/2 cup ketchup  
1/2 cup tomato puree  
1/2 cup Creole mustard  
1 teaspoon Worcestershire sauce  
1 1/8 cups vegetable oil  
2 teaspoons paprika  
2 pounds large cooked shrimp,  
peeled and deveined  
12 lettuce leaves

## Directions

In the container of a food processor, combine the celery, green onions, onion and parsley. Pulse until finely chopped. Add the vinegar, ketchup, tomato puree, mustard and Worcestershire sauce. Process until well blended, stopping to scrape down the sides a couple of times. With the food processor running, drizzle the oil in a steady stream, processing until blended. Stir in paprika. Transfer to a bowl, cover and refrigerate for 6 to 8 hours, or overnight.

When ready to serve, stir the sauce, then pour over the shrimp and toss to coat. Serve on top of lettuce leaves.



# Creamy Pesto Shrimp

## Ingredients

1 pound linguine pasta  
1/2 cup butter  
2 cups heavy cream  
1/2 teaspoon ground black pepper  
1 cup grated Parmesan cheese  
1/3 cup pesto  
1 pound large shrimp, peeled and deveined

## Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.

In a large skillet, melt the butter over medium heat. Stir in cream, and season with pepper. Cook 6 to 8 minutes, stirring constantly.

Stir Parmesan cheese into cream sauce, stirring until thoroughly mixed. Blend in the pesto, and cook for 3 to 5 minutes, until thickened.

Stir in the shrimp, and cook until they turn pink, about 5 minutes. Serve over the hot linguine.

# Shrimp with Penne and Squash

## Ingredients

1/2 pound dried penne pasta  
2 tablespoons olive oil  
4 cups thinly sliced yellow squash  
3 cups thinly sliced zucchini  
1 pound medium shrimp - peeled and deveined  
1/4 cup fresh lemon juice  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
3 cloves garlic, minced  
1/2 cup minced fresh chives or green onions  
1/4 cup freshly grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and pour into a large bowl.

Meanwhile, warm oil in a large skillet over medium heat. Stir in squash and zucchini, and cook 10 minutes. Stir in shrimp, and cook 3 minutes. Stir in lemon juice, basil, oregano, salt, pepper, and garlic. Cook 2 minutes more.

Pour shrimp and sauce into large bowl with pasta. Sprinkle with chives and Parmesan, and stir to combine.

# Japanese Shrimp Sauce I

## Ingredients

1 cup mayonnaise  
3 tablespoons white sugar  
3 tablespoons rice vinegar  
2 tablespoons melted butter  
3/4 teaspoon paprika  
3/8 teaspoon garlic powder

## Directions

In a small bowl, combine mayonnaise, white sugar, rice vinegar, melted butter, paprika and garlic powder. Mix well, cover and refrigerate.

# Peppered Shrimp Alfredo

## Ingredients

12 ounces penne pasta  
1/4 cup butter  
2 tablespoons extra-virgin olive oil  
1 onion, diced  
2 cloves garlic, minced  
1 red bell pepper, diced  
1/2 pound portobello mushrooms, diced  
1 pound medium shrimp, peeled and deveined  
1 (15 ounce) jar Alfredo sauce  
1/2 cup grated Romano cheese  
1/2 cup cream  
1 teaspoon cayenne pepper, or more to taste  
Salt and pepper to taste  
1/4 cup chopped parsley

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter together with the olive oil in a saucepan over medium heat. Stir in onion, and cook until softened and translucent, about 2 minutes. Stir in garlic, red pepper, and mushroom; cook over medium-high heat until soft, about 2 minutes more.

Stir in the shrimp, and cook until firm and pink, then pour in Alfredo sauce, Romano cheese, and cream; bring to a simmer stirring constantly until thickened, about 5 minutes. Season with cayenne, salt, and pepper to taste. Stir drained pasta into the sauce, and serve sprinkled with chopped parsley.

# Aunt Alma's Cauliflower Shrimp Ahoy

## Ingredients

1 head cauliflower, broken into small florets  
1/2 cup chopped onion  
3 tablespoons butter  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1/4 cup whole milk  
2 cups frozen fully cooked tiny salad shrimp, thawed  
1 (4 ounce) can sliced mushrooms, drained  
1/4 cup chopped fresh parsley  
1 pinch cayenne pepper  
1 pinch ground black pepper  
1 pinch Creole-style seasoning  
paprika to taste

## Directions

Place the cauliflower in a large saucepan with just enough water to cover. Bring to a boil, and cook until fork tender, about 5 minutes. Drain, and coarsely chop or break up with a fork.

Preheat the oven to 350 degrees F (175 degrees C). Coat a large casserole dish with cooking spray.

Melt butter in a saucepan over medium heat. Cook onion in the butter until tender, but not browned. Stir in the Cheddar cheese soup, milk, shrimp, mushrooms and parsley. Season with cayenne pepper, black pepper, and Creole seasoning. Heat for a minute on low to blend the flavors.

Place the cauliflower into the prepared baking dish. Pour the contents of the saucepan over the cauliflower, and stir slightly to blend.

Bake for 20 minutes in the preheated oven, until bubbly. Sprinkle with paprika just before serving.

# Sexy Shrimp Scampi

## Ingredients

30 medium shrimp - peeled and deveined  
2 tablespoons olive oil  
2 tablespoons butter, melted  
2 cloves garlic, minced  
1/2 teaspoon kosher salt  
1/4 teaspoon ground black pepper

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Toss the shrimp in a bowl with the olive oil, melted butter, garlic, salt, and pepper; set aside for 10 minutes. Arrange the shrimp in a circular pattern in a round casserole dish.

Bake in the preheated oven until the shrimp are pink and cooked through, about 15 minutes.

# Shrimp and Octopus Soup (Caldo de Camaron y

## Ingredients

2 quarts water  
2 pounds octopus, cut into 1 inch pieces  
1 tablespoon vegetable oil  
1 cup diced carrots  
1 cup diced celery  
2 cups cubed potatoes  
1/2 cup crushed dry pasilla chile peppers  
1/2 cup chopped onion, or to taste  
1 cup diced tomato  
1 1/2 pounds large shrimp in shells  
1 cup fresh corn kernels (optional)  
salt to taste

## Directions

Place the water in a large soup pot, and bring to a boil over medium-high heat. Add octopus, and continue boiling for about 20 minutes.

While the octopus is boiling, heat oil in a skillet over medium-high heat. Add carrots, celery, potatoes, and pasilla pepper. Fry for about 15 minutes, adding the onion and tomato at the very end. The ingredients do not need to be fully cooked.

When the octopus has boiled for 20 minutes, add the shrimp in their shells to the octopus, and let it boil for 5 more minutes. Add the vegetables from the skillet, and season with salt to your liking. If corn is used, put it in with the shrimp. Let everything simmer together for 15 minutes.

# Spicy Crab and Shrimp Dip

## Ingredients

2 (1 pound) loaves Mexican-style processed cheese food, cubed  
1/3 cup mayonnaise  
3 tablespoons Worcestershire sauce  
1/2 pound cooked and peeled shrimp  
1/2 pound cooked crabmeat

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix Mexican-style processed cheese food, mayonnaise, Worcestershire sauce, shrimp and crabmeat.

Bake in the preheated oven 45 minutes, or until bubbly and lightly browned.



# Spicy Coconut and Lime Grilled Shrimp

## Ingredients

2 jalapeno peppers, seeded  
1 lime, zested and juiced  
2 garlic cloves  
1/3 cup chopped fresh cilantro  
1/3 cup shredded coconut  
1/4 cup olive oil  
1/4 cup soy sauce  
1 pound uncooked medium shrimp, peeled and deveined  
skewers

## Directions

Combine the jalapeno, lime zest, lime juice, garlic, cilantro, coconut, olive oil, and soy sauce in a food processor; blend until smooth. Place the shrimp in a large bowl. Pour the sauce over the shrimp and toss to coat. Cover and allow to marinate at least 2 hours.

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Thread the shrimp onto skewers, piercing each shrimp near the head and tail.

Cook the skewers on the preheated grill, turning frequently until nicely browned on all sides and the meat is no longer pink in the center, 2 to 3 minutes per side.

# Shrimp Salad Bagels

## Ingredients

1 (3 ounce) package cream cheese, softened  
3 tablespoons mayonnaise  
1 tablespoon lemon juice  
1/2 teaspoon dill weed  
1 (6 ounce) can small shrimp, rinsed and drained  
2 bagels, split and toasted  
1/4 cup shredded Swiss cheese

## Directions

In a bowl, combine cream cheese, mayonnaise, lemon juice and dill. Stir in the shrimp; spread over bagels. Microwave, uncovered, on high for 1-1/2 to 2 minutes or broil 4 in. from the heat until hot and bubbly. Sprinkle with Swiss cheese.

# Barbecued Shrimp

## Ingredients

2 cups butter  
2 cups olive oil  
3/4 cup Worcestershire sauce  
6 tablespoons ground black pepper  
4 lemons, sliced  
1/2 teaspoon hot pepper sauce  
1 teaspoon Italian seasoning  
3 cloves garlic, minced  
1 teaspoon paprika  
4 teaspoons salt  
8 pounds large shrimp - peeled and deveined

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat butter and oil in a large saucepan. Add Worcestershire sauce, black pepper, lemons, hot sauce, Italian seasoning, garlic, paprika and salt to the saucepan. Mix well and simmer 5 to 7 minutes.

Divide shrimp between two Dutch ovens. Pour 1/2 of the sauce into one Dutch oven and 1/2 of the sauce into the other. Heat the sauce in both Dutch ovens to a simmer and cook the shrimp for 6 to 8 minutes; until the shrimp begin to turn pink.

When the shrimp have begun to turn pink pour the shrimp and sauce from both Dutch ovens into a large baking pan (or two pans depending on how much sauce you have). Bake the shrimp for 10 minutes, stirring once.

# Shrimp and Pasta Supper

## Ingredients

3 tablespoons butter or margarine  
1 pound fresh shrimp, peeled and deveined  
1 cup diagonally sliced celery  
1 (28 ounce) jar chunky spaghetti sauce  
hot pepper sauce to taste  
12 ounces dried linguine, cooked and well drained  
1 cup frozen peas, defrosted  
1 tablespoon finely chopped fresh parsley  
1 cup shredded mozzarella cheese

## Directions

In a large skillet, melt butter over medium heat. Saute shrimp and celery until shrimp turns pink. Stir in the spaghetti sauce and hot pepper sauce. Simmer, covered, 15 minutes. Add linguine and peas; toss well. Top with parsley and cheese. Heat until the cheese melts. Serve immediately.

# Dilled Shrimp (Rejer)

## Ingredients

2 quarts water  
1/4 cup coarse salt  
1/3 cup white sugar  
5 sprigs dill  
2 pounds medium shrimp, with shells

2 tablespoons vegetable oil  
1 tablespoon white wine vinegar  
1 tablespoon minced dill  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Bring water to a boil in a large pot over high heat. Add salt, sugar, and dill sprigs; stir until sugar has dissolved. Pour in shrimp and cook until the shells turn pink, and the meat is no longer translucent, 3 to 4 minutes. Strain the shrimp through a colander, discard dill sprigs, and chill until cold in the refrigerator, about 30 minutes.

Once shrimp have cooled, peel and devein them; discard the shells. Whisk together oil, vinegar, minced dill, salt, and pepper; toss with shrimp meat to coat. Cover, and chill overnight in the refrigerator; serve with sprigs of fresh dill.

# Thai Spiced Barbecue Shrimp

## Ingredients

3 tablespoons fresh lemon juice  
1 tablespoon soy sauce  
1 tablespoon Dijon mustard  
2 cloves garlic, minced  
1 tablespoon brown sugar  
2 teaspoons curry paste  
1 pound medium shrimp - peeled  
and deveined

## Directions

In a shallow dish or resealable bag, mix together the lemon juice, soy sauce, mustard, garlic, brown sugar and curry paste. Add shrimp, and seal or cover. Marinate in the refrigerator for 1 hour.

Preheat a grill for high heat. When the grill is hot, lightly oil the grate. Thread the shrimp onto skewers, or place in a grill basket for easy handling. Transfer the marinade to a saucepan, and boil for a few minutes.

Grill shrimp for 3 minutes per side, or until opaque. Baste occasionally with the marinade.

# Patio Shrimp Salad

## Ingredients

3 1/2 cups cooked white rice  
1/4 cup chopped dill pickles  
1/4 cup chopped black olives  
1 tablespoon chopped onion  
1/2 teaspoon salt  
1 teaspoon minced green bell pepper  
1/2 cup raisins  
1 1/2 cups tomato juice  
2 cups cooked salad shrimp  
3/4 cup mayonnaise

## Directions

Place rice in a medium-size mixing bowl. Mix pickles, olives, onion, salt, green pepper, raisins and tomato juice into the rice. Stir well and let mixture stand 5 minutes.

Mix shrimp and mayonnaise into the mixture, toss lightly and serve.

# Honey Ginger Shrimp

## Ingredients

2 tablespoons olive oil  
1 tablespoon red pepper flakes  
1 teaspoon chopped garlic  
1/4 yellow onion, chopped  
1 teaspoon ground ginger  
1 teaspoon honey  
1 pound medium shrimp - peeled  
and deveined  
salt and pepper to taste

## Directions

Heat the olive oil and red pepper flakes in a large skillet over medium heat. Add the onions, garlic, ginger and honey; cook and stir until fragrant. Add the shrimp, and cook for 5 minutes, stirring as needed, until shrimp are pink and opaque. Serve immediately.



# Flounder with Shrimp Sauce

## Ingredients

4 (6 ounce) fillets flounder  
2 teaspoons lemon juice  
1/2 teaspoon salt, divided  
1/8 teaspoon pepper  
1/4 pound medium shrimp, peeled and deveined  
4 teaspoons butter  
4 teaspoons all-purpose flour  
1 cup 2% milk  
4 teaspoons Dijon mustard  
1/8 teaspoon white pepper

## Directions

Sprinkle each flounder fillet with lemon juice, 1/4 teaspoon salt and pepper. Roll each fillet around a shrimp and secure with a toothpick. Chop remaining shrimp; set aside. Arrange rolled fillets seam side down in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Cover and bake at 425 degrees F for 20-25 minutes or until fish flakes easily with a fork and shrimp turn pink.

Meanwhile, in a saucepan, melt butter over medium heat. Stir in flour; gradually add the milk, mustard, white pepper and remaining salt until blended. Add remaining shrimp. Bring to a boil; cook and stir for 1-2 minutes or until thickened and shrimp turn pink. Serve sauce over fish.

# Best Unsteamed Shrimp

## Ingredients

1/2 cup butter  
2 pounds large shrimp - peeled  
and deveined  
1/4 cup Old Bay Seasoning TM  
2 tablespoons lemon juice

## Directions

Place butter in microwave safe bowl. Place bowl in microwave and melt butter (15 to 30 seconds on high). Add Old Bay seasoning and lemon juice. Stir well.

Coat microwave safe pan with non-stick cooking spray. Arrange shrimp in a layer in the pan. Pour butter mixture evenly over shrimp.

Cook in microwave on high power for 6 minutes. After two minutes have elapsed pause microwave and rearrange shrimp (move shrimp for the center to the outside, from the outside to the center). Let the shrimp cook another 2 minutes. When 4 minutes have elapsed pause the microwave again, rearrange the shrimp once more. Place shrimp back in the microwave and cook remaining two minutes. Cook until shrimp turn pink. Serve hot with your favorite cocktail sauce.

# Cold Shrimp Dip

## Ingredients

1 (16 ounce) container sour cream  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1/2 pound cooked baby shrimp

## Directions

In a medium bowl, mix sour cream, dry Italian-style salad dressing mix and baby shrimp. Chill in the refrigerator until serving.

# Shrimp and Dill Deviled Eggs

## Ingredients

6 eggs  
1/4 cup mayonnaise  
1 (4.5 ounce) can shrimp, rinsed and drained  
2 tablespoons chopped green onions  
1 tablespoon chopped fresh dill weed  
1 tablespoon lime juice  
2 teaspoons prepared Dijon-style mustard  
1/4 teaspoon hot pepper sauce  
1 pinch ground black pepper  
fresh dill weed

## Directions

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and peel.

Slice eggs in half lengthwise. Remove yolks. Set aside whites.

In a medium bowl, mash egg yolks with a fork. Mix together with mayonnaise, shrimp, green onions, fresh dill weed, lime juice, prepared Dijon-style mustard, hot pepper sauce and ground black pepper.

Spoon approximately 1 tablespoon egg yolk mixture into each egg white. Garnish with fresh dill weed. Chill in the refrigerator until serving.

# Shrimp and Grits for the Displaced Southerner

## Ingredients

1/2 cup Worcestershire sauce  
1/4 cup hot pepper sauce  
1 (48 ounce) can chicken broth  
1 1/4 cups stone-ground corn grits  
1/2 cup half-and-half cream  
3/4 cup whole milk  
2 tablespoons canola oil  
1 (16 ounce) package smoked sausage, sliced diagonally into 1/8 inch slices  
1 (8 ounce) package sliced fresh mushrooms  
1/3 cup chopped fresh tomato  
1 pinch kosher salt  
1 bunch green onions, chopped  
1 pound uncooked shrimp, peeled and deveined  
1/3 cup chopped fresh flat-leaf parsley  
1/2 cup shredded Monterey Jack cheese (optional)

## Directions

Pour the Worcestershire sauce into a small saucepan over medium heat, and boil to reduce the sauce to 1/4 cup, about 10 minutes. Remove from heat and let cool, then stir in the hot pepper sauce. Set aside.

In a large saucepan, bring the chicken stock to a boil, then stir in the grits. Cook the grits until thick and the chicken broth has been absorbed, about 30 minutes, stirring occasionally to break up grits sticking to the bottom of the pan. Pour in the half-and-half and milk, stir to combine, and bring back to a boil. Reduce heat to a simmer, and cook the grits an additional 30 minutes to absorb the cream and milk, stirring occasionally. Remove the grits from the heat, and set aside.

Heat the canola oil in a large skillet over medium-high heat, and cook and stir the sliced sausage until the edges brown. Stir in the mushrooms, and cook and stir the mixture until the mushrooms have released their juice and the juice has been almost cooked away, about 10 minutes. Add the tomato, sprinkle with salt to help bring out the juice, and stir in the green onions and shrimp. Cook and stir the mixture until the shrimp have turned opaque and pink, about 4 minutes.

Pour the reserved Worcestershire sauce mixture over the shrimp, mix well to thoroughly combine, and cook and stir the shrimp mixture for 3 to 4 minutes, until heated through and blended. Stir in the parsley and serve over hot cooked grits topped with Monterey Jack cheese.

# Bucatini Pasta with Shrimp and Anchovies

## Ingredients

1 pound bucatini pasta  
1 (2 ounce) can anchovy fillets, oil reserved  
1 teaspoon red pepper flakes, or to taste  
3 cloves garlic, minced  
2 zucchini, halved lengthwise and cut in 1/4 inch slices  
1 pint grape tomatoes  
2 teaspoons dried oregano  
2 teaspoons dried basil  
1 pound peeled and deveined medium shrimp

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, stir together the anchovies and their oil with the red pepper flakes and garlic in a large skillet over medium heat, breaking up the anchovies as you stir. Once the garlic begins to sizzle, add the sliced zucchini, and cook until it begins to soften, about 3 minutes. Stir in the grape tomatoes, and continue cooking until the zucchini is tender, and the skins of the tomatoes begin to pop, 5 minutes more.

Sprinkle the vegetable mixture with oregano and basil, then stir in shrimp. Cook until the shrimp turn pink and are no longer translucent. Pour over bucatini to serve.

# Garlic Shrimp Pasta

## Ingredients

1 pound vermicelli pasta  
1 tablespoon vegetable oil  
1 pound medium shrimp - peeled and deveined  
3 tablespoons minced garlic  
2 tablespoons butter  
2 tablespoons grated Parmesan cheese

## Directions

Cook pasta in a large pot of boiling water with vegetable oil until al dente.

Meanwhile, place the shrimp in boiling salted water for 3 to 5 minutes, just until they turn pink. Cooking time will depend on the size of the shrimp. Remove the tails, and place in a bowl of warm water.

In a microwave safe bowl, mix butter or margarine and minced garlic. Microwave on high for 45 seconds, or until melted. Stir.

Drain pasta, and transfer to a serving dish. Toss with garlic butter and shrimp. Sprinkle with grated Parmesan cheese. Serve warm.

# Indian Shrimp Curry

## Ingredients

2 tablespoons peanut oil  
1/2 sweet onion, minced  
2 cloves garlic, chopped  
1 teaspoon ground ginger  
1 teaspoon ground cumin  
1 1/2 teaspoons ground turmeric  
1 teaspoon paprika  
1/2 teaspoon chili powder  
1 (14.5 ounce) can chopped tomatoes  
1 (14 ounce) can coconut milk  
1 teaspoon salt  
1 pound cooked and peeled shrimp  
2 tablespoons chopped fresh cilantro

## Directions

Heat the oil in a large skillet over medium heat; cook the onion in the hot oil until translucent, about 5 minutes. Remove the skillet from the heat and allow it to cool slightly, about 2 minutes. Add the garlic, ginger, cumin, turmeric, paprika, and chili powder to the onion and stir over low heat. Pour the tomatoes and coconut milk into the skillet; season with salt. Cook the mixture at a simmer, stirring occasionally, about 10 minutes. Stir the shrimp, fresh cilantro, and dried cilantro into the sauce mixture; cook another 1 minute before serving.



# Tequila Lime Shrimp

## Ingredients

2 1/2 cups olive oil  
3/4 cup tequila  
1/2 cup chopped fresh cilantro  
1/2 cup fresh lime juice  
1/2 cup pineapple juice  
1/4 cup white vinegar  
1/4 cup garlic salt  
1/4 cup ground black pepper  
1 tablespoon chopped fresh oregano  
1 teaspoon seasoned salt  
30 medium shrimp - peeled and deveined

## Directions

Combine the olive oil, tequila, cilantro, lime juice, pineapple juice, vinegar, garlic salt, pepper, oregano, and seasoned salt in a blender; blend until smooth.

Place the shrimp in a bowl and pour the olive oil mixture over the shrimp; toss to combine. Cover and allow to marinate in the refrigerator 2 hours.

Place a skillet over medium heat. Cook and stir the shrimp in the skillet until cooked through, about 15 minutes.

# Shrimp Garden Salad

## Ingredients

1 head romaine lettuce- rinsed,  
dried and chopped  
2 bunches radishes, sliced  
1 bunch green onions, chopped  
1 cucumber, cleaned and  
chopped  
3 tomatoes, chopped  
3 stalks celery, chopped  
1 (4.5 ounce) can small shrimp,  
drained

## Directions

In a large bowl, combine the Romaine, radishes, green onions, cucumber, tomatoes, celery and shrimp. Toss with favorite salad dressing and serve.

# Thai Shrimp and Cabbage

## Ingredients

1 cup shredded cabbage  
3 teaspoons vegetable oil, divided  
1 slice onion, halved  
1 garlic clove, minced  
8 uncooked large shrimp, peeled and deveined  
2 tablespoons water  
1 tablespoon soy sauce  
1 tablespoon minced fresh cilantro  
1/8 teaspoon crushed red pepper flakes

## Directions

In a small skillet, stir-fry the cabbage in 1 teaspoon oil for 2 minutes or until tender. Remove and keep warm. In the same skillet, stir-fry onion and garlic in remaining oil until tender. Add the shrimp, water and soy sauce; stir-fry for 2-3 minutes or until shrimp turn pink. Stir in cilantro and pepper flakes. Serve over cabbage.

# Roasted Garlic and Herb Shrimp with Spaghetti

## Ingredients

2 tablespoons olive oil  
3 cloves garlic, crushed  
3 cups PregoB® Roasted Garlic & Herb Italian Sauce  
1/2 teaspoon crushed red pepper  
1 pound fresh or frozen medium shrimp, peeled and deveined  
1 (10 ounce) package Pepperidge FarmB® Garlic Bread  
16 ounces spaghetti, cooked and drained  
3 tablespoons minced fresh Italian parsley

## Directions

Preheat the oven to 400 degrees F for the bread.

Heat the oil in a 12-inch skillet over medium heat. Add the garlic and cook until it's golden.

Stir the sauce and red pepper in the skillet and heat to a boil. Reduce the heat to low. Add the shrimp and cook for 5 minutes or until it's cooked through.

Meanwhile, bake the bread according to the package directions.

Toss the spaghetti with the shrimp mixture. Sprinkle with the parsley. Cut the bread into 2-inch diagonal slices. Serve the bread with the spaghetti mixture.

# New Orleans Shrimp Toss

## Ingredients

1 pound large shrimp, shelled and deveined  
2 tablespoons vegetable oil  
2 tablespoons lemon juice  
1 tablespoon Worcestershire sauce  
1 teaspoon Cajun seasoning  
1/2 cup chopped onion  
2 cloves garlic, chopped  
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken with Herbs Soup  
1/2 cup milk  
1 teaspoon paprika  
Cornbread or biscuit  
2 tablespoons chopped fresh chives

## Directions

Mix shrimp, 1 tablespoon oil, lemon juice, Worcestershire and Cajun seasoning.

Heat remaining oil in skillet. Add onion and garlic and cook until tender.

Add soup, milk and paprika. Heat to a boil. Add shrimp mixture. Cover and cook over low heat 5 minutes or until shrimp is done. Serve with cornbread. Garnish with chives.

# Sylvia's Shrimp Supper

## Ingredients

2 tablespoons butter  
3/4 cup thinly sliced red onion  
2 cloves garlic, minced  
3/4 cup thinly sliced celery  
1/2 cup thinly sliced carrots  
4 cups milk  
1/2 cup all-purpose flour  
1 bunch fresh parsley, chopped  
3 tablespoons chopped fresh oregano  
2 (4 ounce) cans small shrimp, drained  
salt and pepper to taste

## Directions

In a large saucepan melt margarine over medium heat. Add onion, garlic, celery, and carrot. Stir and cook over medium heat until onion is slightly translucent (carrot and celery will remain crunchy).

Stir in milk and bring mixture to a gentle boil.

Remove one cup milk from the mixture. Stir flour into the one cup of milk, continue stirring until the flour has dissolved and there are no lumps. Return the milk and flour mixture to the saucepan. Stir in the parsley, oregano, and salt and pepper to taste. Cook until mixture thickens. Stir in the shrimp and heat through.

# Pesto Shrimp Sandwich

## Ingredients

1 (16 inch) French baguette  
1 tablespoon softened butter,  
divided  
4 romaine lettuce leaves  
1 pound cooked salad shrimp  
6 tablespoons prepared pesto  
sauce

## Directions

Preheat an oven to 200 degrees F (95 degrees C).

Cut the baguette in 4 equal pieces, and place in the oven to warm.

Mix the cooked shrimp and pesto sauce together in a bowl.

To assemble the sandwiches, cut each piece of warmed bread in half and spread the cut sides with butter. Fill each sandwich with one lettuce leaf and equal amounts shrimp and pesto to serve.

# Lemon Ginger Shrimp

## Ingredients

3 pounds jumbo shrimp, peeled and deveined  
1/2 cup olive oil  
2 teaspoons sesame oil  
1/4 cup lemon juice  
1 onion, chopped  
2 cloves garlic, peeled  
2 tablespoons grated fresh ginger root  
2 tablespoons minced fresh cilantro leaves  
1 teaspoon paprika  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
skewers

## Directions

In a blender or food processor, process the olive oil, sesame oil, lemon juice, onion, garlic, ginger, cilantro, paprika, salt, and pepper until smooth. Reserve a small amount for basting. Pour the remaining mixture into a dish, add shrimp, and stir to coat. Cover, and refrigerate for 2 hours.

Preheat grill for medium heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Grill shrimp for 2 to 3 minutes per side, or until opaque. Baste with reserved sauce while cooking.



# Japanese Style Deep Fried Shrimp

## Ingredients

1 pound medium shrimp, peeled (tails left on) and deveined  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon garlic powder  
1 cup all-purpose flour  
1 teaspoon paprika  
2 eggs, beaten  
1 cup panko crumbs  
1 quart vegetable oil for frying

## Directions

Place the shrimp in a bowl and season with salt, pepper and garlic powder. In a small bowl, stir together the flour and paprika. Place eggs and panko crumbs into separate bowls.

Heat the oil in a deep-fryer or deep skillet to 375 degrees F (190 degrees C). Dip each shrimp into the flour mixture, then into the egg, and finally into the panko crumbs to coat. Fry a few at a time until golden brown. This should take no longer than 5 minutes. Remove with a slotted spoon and drain on paper towels before serving.

# Crawfish, Crab and Shrimp Ceviche

## Ingredients

1/2 pound cleaned, cooked  
crawfish tail meat  
1/2 pound jumbo lump crabmeat  
1/2 pound cooked small shrimp,  
peeled and deveined  
1/2 cup lime juice  
1/2 cup ketchup  
2 tablespoons hot sauce  
2 tablespoons olive oil  
1/3 cup chopped cilantro  
1/2 cup diced red onion (1/4-inch  
pieces)  
1 cup peeled, seeded, and diced  
cucumber  
1 cup diced jicama  
1 jalapeno chile pepper, seeded  
and minced  
salt to taste  
1 large avocado, diced

## Directions

Place the crawfish, crab, and shrimp in a large glass or ceramic bowl; pick any shells from the meat. Pour in the lime juice, and gently mix, being careful not to break up the crab meat. Cover and refrigerate for 1 hour.

In a separate bowl, mix together the ketchup, hot sauce, and olive oil. Stir in the cilantro, onion, cucumber, jicama, and jalapeno; add salt to taste. Gently fold this mixture into the seafood. Refrigerate until ready to serve. Add the avocado just before serving.

# Jambalaya With Shrimp

## Ingredients

4 tablespoons butter  
2 tablespoons all-purpose flour  
3 onions, chopped  
1 clove garlic, minced  
1/4 cup cooked ham, cut into strips  
2 cups peeled and diced tomatoes  
1 teaspoon dried oregano  
2 cups uncooked white rice  
3 cups hot chicken broth  
2 pounds shrimp, peeled and deveined

## Directions

In a large saucepan, melt butter over low heat. Stir in flour until smooth. Stir in onions, garlic, and ham; cook and stir until onion is soft. Stir in tomatoes, and cook for 5 minutes. Mix in oregano or basil, rice, and broth. Cover, and simmer until just a little liquid remains.

Add shrimp, and stir to evenly distribute. Cook for 8 minutes, or until rice is cooked and shrimp turns pink.

# New Orleans Barbeque Shrimp

## Ingredients

1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon dried basil  
1/2 teaspoon dried thyme  
1/2 teaspoon dried rosemary  
1/4 teaspoon cayenne pepper  
1/3 teaspoon paprika  
1/2 cup butter  
4 cloves garlic, minced  
1/4 cup beer, room temperature  
1 tablespoon Worcestershire  
sauce  
1 pound medium shrimp - peeled  
and deveined  
salt to taste

## Directions

In a small bowl, stir together the garlic powder, onion powder, basil, thyme, rosemary, cayenne pepper and paprika. Set aside.

Melt the butter in a large skillet over medium heat. Add garlic; cook and stir until fragrant, about 1 minute. Add the shrimp and cook for a couple of minutes. Season with the spice mixture and continue to cook and stir for a few minutes. Pour in the beer and Worcestershire sauce; simmer until shrimp is cooked through, about 1 more minute. Taste and season with salt before serving.

# Shrimp Brochette

## Ingredients

2 pounds large shrimp - peeled, deveined and butterflied  
1 (8 ounce) package Monterey Jack cheese, sliced  
3 fresh jalapeno peppers, seeded and julienned  
1 pound bacon, cut into thirds  
1 teaspoon Cajun seasoning, or to taste  
skewers

## Directions

Preheat a grill for high heat. Soak skewers in water.

Place a strip of jalapeno into the opening of butterflied shrimp. Wrap with a piece of the bacon, and thread onto skewers so that the shrimp is pierced once through the head, and once through the tail, and bacon is secure. You can usually fit about 6 shrimp on a skewer. Make sure there is a little space between the shrimp, this will help the bacon cook better. Season both sides of the shrimp generously with Cajun seasoning.

Lightly oil the grill grate. Place shrimp skewers on the grill, and cook for 2 to 3 minutes on one side. Turn, and place slices of cheese over the shrimp. Cook for another 2 to 3 minutes, until bacon is browned, and cheese is melted.

# Garlicky Appetizer Shrimp Scampi

## Ingredients

6 tablespoons unsalted butter, softened  
1/4 cup olive oil  
1 tablespoon minced garlic  
1 tablespoon minced shallots  
2 tablespoons minced fresh chives  
salt and freshly ground black pepper to taste  
1/2 teaspoon paprika  
2 pounds large shrimp - peeled and deveined

## Directions

Preheat grill for high heat.

In a large bowl, mix together softened butter, olive oil, garlic, shallots, chives, salt, pepper, and paprika; add the shrimp, and toss to coat.

Lightly oil grill grate. Cook the shrimp as close to the flame as possible for 2 to 3 minutes per side, or until opaque.

# Tempura Shrimp

## Ingredients

32 vanilla wafers, crushed  
1 egg, beaten  
3/4 cup water  
1/3 cup apricot nectar  
2 teaspoons cornstarch  
1/4 cup packed brown sugar  
3 tablespoons red wine vinegar  
1 tablespoon ketchup  
2 cups vegetable oil  
3/4 pound medium shrimp -  
peeled and deveined

## Directions

In a small bowl mix vanilla wafers, egg, and water until well blended. Refrigerate 1 to 2 hours.

To make dipping sauce: In a small sauce pan blend nectar into cornstarch. Stir in brown sugar, vinegar and catsup. Heat mixture over a medium heat, stirring constantly until mixture thickens and comes to a boil. Set aside.

In a stockpot or deep fryer heat 2 cups oil to 375 degrees F (175 degrees C). Dip shrimp in vanilla wafer batter and fry 4 to 6 shrimp at a time until golden brown. Drain well. Serve hot with dipping sauce.

# Cognac Shrimp

## Ingredients

1 tablespoon butter  
1 tablespoon olive oil  
2 cloves garlic, minced  
1/2 cup thinly sliced shallots  
1 pound shrimp, peeled and deveined  
salt and pepper to taste  
1 dash dried red pepper flakes (optional)  
1/4 cup oil-packed sun-dried tomatoes, drained and diced  
1/2 cup cognac  
1/2 cup fat free half-and-half

## Directions

Heat the butter and olive oil in a skillet over medium-high heat, and saute the garlic and shallots until lightly browned. Stir in shrimp, and season with salt, pepper, and red pepper. Mix in sun-dried tomatoes. Cook and stir 5 minutes, or until shrimp is opaque and lightly browned.

Pour cognac into the skillet, and stir to loosen browned bits from bottom. Reduce heat to low, and stir in half-and-half. Simmer 5 minutes, or until slightly thickened.



# Mandarin Shrimp and Vegetable Stir Fry

## Ingredients

1 cup SMUCKER'S® Sweet Orange Low Sugar Marmalade  
3 tablespoons soy sauce  
2 tablespoons white vinegar  
2 teaspoons hot pepper sauce  
1 1/2 tablespoons cornstarch  
2 tablespoons CRISCO® All-Vegetable Oil  
1 tablespoon chopped fresh ginger  
1 tablespoon chopped fresh garlic  
24 large fresh shrimp, peeled and deveined  
1 red bell pepper, chopped  
1 yellow or green bell pepper, chopped  
3 cups broccoli florets  
1/2 cup water  
1 cup chopped green onions  
Hot cooked rice (optional)

## Directions

Combine SMUCKER'S® marmalade, soy sauce, vinegar, hot pepper sauce and cornstarch; stir to dissolve cornstarch. Set aside.

Place large skillet or wok over high heat for 1 minute, then add oil. Heat oil for 30 seconds then add ginger, garlic and shrimp. Stir-fry for 2 to 3 minutes or until shrimp turn rosy pink. Remove shrimp from pan; set aside.

Add bell peppers and broccoli to pan; cook over high heat for 1 minute. Add water; cover and reduce heat to medium. Cook 4 to 5 minutes or until vegetables are tender.

Uncover pan and return heat to high. Add shrimp and marmalade mixture. Cook for another 2 minutes until sauce is thickened and shrimp are completely cooked. Season with salt and freshly ground pepper, if desired. Stir in green onions. Serve with hot cooked rice.

# Best Ever Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1/4 cup chopped onion  
1/4 cup chopped celery  
1/2 pound cooked and peeled shrimp

## Directions

In a medium bowl, mix together cream cheese and mayonnaise. Mix in onion, celery and shrimp meat. Cover bowl, and refrigerate before serving.

# Nat's Shrimp and Veggie Stuffed Zucchini

## Ingredients

1 extra large zucchini  
1/4 cup olive oil, divided  
6 cloves garlic, finely chopped  
1 shallot, finely chopped  
1/2 pound large shrimp - shelled, deveined, and cut in half  
1 large tomato - peeled, seeded and diced  
8 cremini mushrooms, quartered  
1/4 cup grated Parmesan cheese  
8 leaves fresh basil, torn  
ground black pepper to taste  
kosher salt to taste  
garlic powder to taste  
1/4 cup grated Parmesan cheese, divided

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Grease a baking sheet.

Cut the zucchini in half the long way, and scoop out the seeds and pulp, leaving a thick shell of flesh. Brush both halves of the zucchini with about 1 tablespoon of olive oil, and place them, cut sides down, onto the prepared baking sheet. Bake until the zucchini are hot and beginning to release beads of moisture, 5 to 10 minutes. Remove the zucchini from the oven.

Reduce the oven heat to 450 degrees F (230 degrees C).

Heat 2 tablespoons of olive oil in a skillet over medium-low heat, and cook and stir the garlic and shallot until translucent, about 5 minutes. Remove from the heat and let cool.

Place 1 tablespoon of olive oil, the shrimp, diced tomato, mushrooms, 1/4 cup of Parmesan cheese, basil, and the cooked garlic and shallot into a bowl, and stir to mix. Season to taste with black pepper, salt, and garlic powder. Stuff the mixture into the zucchini halves, and sprinkle each zucchini with about 2 tablespoons of Parmesan cheese.

Bake the stuffed zucchini in the preheated oven until the cheese is browned and the filling is cooked through and hot, about 20 minutes.

# Fried Green Tomatoes with Shrimp Remoulade

## Ingredients

1/2 cup Creole mustard  
1/2 cup olive oil  
2 tablespoons ketchup  
1 teaspoon Worcestershire sauce  
2 teaspoons prepared horseradish  
2 cloves garlic, chopped  
1 tablespoon lemon juice  
2 teaspoons minced onion  
2 teaspoons chopped green onion  
2 teaspoons paprika  
1/4 teaspoon ground black pepper  
1/8 teaspoon cayenne pepper  
2 teaspoons chopped fresh parsley  
24 cooked medium shrimp, shelled and deveined

1 cup buttermilk  
1 egg  
2 cups yellow cornmeal  
3 large green tomatoes, sliced 1/2 inch thick  
1/4 cup olive oil, or as needed  
2 cups mixed salad greens  
3 tablespoons chopped green onion

## Directions

In a medium bowl, stir together mustard, 1/2 cup olive oil, ketchup, Worcestershire sauce, horseradish, garlic, lemon juice, onion and 2 teaspoons of green onion. Season with paprika, pepper, cayenne pepper and parsley. Gently stir in the shrimp until evenly distributed. Cover and refrigerate until needed.

In a shallow bowl, whisk together the buttermilk and egg with a fork. Spread the cornmeal out on a plate. Heat 1/4 cup of olive oil in a large skillet over medium heat. Add more if needed to maintain an even coating of oil in the bottom of the skillet.

Dip the tomato slices in the buttermilk and egg, then dip into the cornmeal to coat thoroughly. Fry slices in the hot oil until golden brown on each side, about 5 minutes per side. Transfer to a paper towel-lined plate and continue breading and frying the remaining tomato slices.

To serve, arrange salad greens on six plates. Top each one with two slices of fried green tomato, then spoon some of the shrimp remoulade over the tomatoes and sprinkle with the remaining green onion to garnish.

# Filet Mignon with Garlic Shrimp Cream Sauce

## Ingredients

2 (4 ounce) beef tenderloin filets, 1 1/2 inches thick  
1 tablespoon olive oil  
salt to taste  
2 tablespoons butter  
2 tablespoons olive oil  
1 large shallot, minced  
2 tablespoons minced garlic  
1/4 cup Chardonnay wine  
1/2 pound uncooked shrimp - peeled, deveined, and cut into 3 pieces  
1/4 cup heavy cream  
1 tablespoon butter  
salt and pepper to taste

## Directions

Heat a heavy steel or cast-iron skillet over medium-high heat. Brush both sides of each filet with 1 tablespoon olive oil, and sprinkle with salt. Gently place the filets into the hot skillet, and cook until they start to become firm and are reddish-pink and juicy in the center, about 3 to 4 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Set the filets aside to rest, covered loosely with foil.

Melt 2 tablespoons butter with 2 tablespoons of olive oil in the skillet over medium heat until the foam subsides from the butter. Cook and stir the shallot and garlic until tender, about 2 minutes. Pour in the wine, and cook and stir until the wine reduces by half, about 3 minutes. Stir in the shrimp, cream, 1 tablespoon of butter, and a pinch of salt and pepper to taste. Cook and stir until the sauce is thickened and velvety and the shrimp are pink, about 2 minutes.

To serve, place filets on serving plates, and top each with half the shrimp sauce. Sauce will thicken slightly as it cools.

# Brothy Shrimp and Rice Scampi

## Ingredients

3 1/2 cups Swanson® Chicken Broth (Regular, Natural Goodness™ or Certified Organic)  
3/4 cup uncooked regular long-grain white rice  
1 tablespoon olive oil  
1 pound fresh or frozen large shrimp, shelled and deveined  
4 cloves garlic, minced  
2 tablespoons lemon juice  
2 medium green onions, thinly sliced

## Directions

Heat the broth in a 2-quart saucepan over high heat to a boil. Stir in the rice. Reduce the heat to low. Cover and cook for 20 minutes.

Heat the oil in a 10-inch skillet over medium-high heat. Add the shrimp and garlic. Cook and stir for 5 minutes or until the shrimp turn pink.

Divide the shrimp among 4 serving bowls. Stir the juice into the rice mixture and pour over the shrimp. Top with the green onions.

# Shrimp Quiche

## Ingredients

1 (9 inch) baked pie shell  
4 ounces small, cooked shrimp,  
peeled and deveined  
2/3 cup grated Gruyere cheese  
2 eggs, beaten  
1 cup light sour cream  
1 tablespoon finely chopped  
green onion  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread shrimp evenly across the bottom of the pie crust. Sprinkle cheese over the shrimp.

Stir sour cream, green onions, salt and pepper into the beaten eggs; then pour mixture evenly over the shrimp and cheese.

Bake in a preheated oven for 25 to 30 minutes. Serve warm or cold.

# Crab and Shrimp Louis

## Ingredients

4 eggs  
1 head iceberg lettuce, shredded  
1/4 cucumber, thinly sliced  
1/2 pound crabmeat  
8 ounces cooked shrimp  
1 avocado - peeled, pitted and sliced  
8 cherry tomatoes, halved  
2/3 cup mayonnaise  
1/3 cup hot chile sauce  
2 tablespoons sweet pickle relish  
salt and pepper to taste  
1 tablespoon chopped fresh parsley  
1 lemon - cut into wedges, for garnish

## Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Evenly divide the lettuce, cucumbers, crab, shrimp, avocado, tomatoes and eggs between 4 salad plates.

Prepare the dressing by whisking together the mayonnaise, chili sauce, relish, salt and pepper. Spoon dressing over the salad and garnish with parsley and lemon.



# Shrimp and Sugar Snap Peas

## Ingredients

1 (16 ounce) package uncooked linguini pasta  
2 tablespoons olive oil  
1 teaspoon chili oil  
1 1/2 pounds medium shrimp, peeled and deveined  
1 pound sugar snap pea pods  
2 large cloves garlic, minced  
1 1/2 cups dry white wine  
1/4 cup reserved pasta water  
1 tablespoon unsalted butter  
1 tablespoon fresh lemon juice  
1/3 cup chopped fresh basil

## Directions

Bring a large pot of lightly salted water to a boil. Add linguini pasta, and cook for 8 to 10 minutes or until al dente. Drain, reserving 1/4 cup liquid.

Heat the olive oil and chili oil in a wok over medium-high heat. Mix in the shrimp, pea pods, and garlic. Cook and stir 2 minutes, until shrimp are almost opaque. Remove from heat, and set aside.

Pour the wine into the wok, and bring to a boil. Cook until reduced by 1/3. Return shrimp, peas, and garlic to the wok, and stir in the reserved pasta water. Continue to cook and stir until shrimp are opaque. Remove wok from heat, and mix in the butter, lemon juice, and basil. Toss with the cooked pasta to serve.

# Lemon Pepper Shrimp with Mustard

## Ingredients

1/2 cup butter  
3 cloves garlic, minced  
1/4 cup white wine  
1 teaspoon lemon pepper  
2 tablespoons prepared yellow mustard  
1/4 teaspoon red pepper flakes  
2 pounds fresh shrimp, peeled and deveined  
1 tablespoon chopped fresh parsley

## Directions

Melt butter in a large skillet over medium heat. Saute garlic in butter until tender, 1 to 2 minutes. Pour in the wine. Season with lemon pepper, mustard, and red pepper flakes. Stir in shrimp, and cook 5 minutes, or until shrimp is done. Sprinkle with chopped parsley.

# Margarita Grilled Shrimp

## Ingredients

1 pound shrimp, peeled and deveined  
2 cloves garlic, minced  
2 tablespoons fresh lime juice  
3 tablespoons olive oil  
2 teaspoons tequila  
3 tablespoons fresh chopped cilantro  
1/4 teaspoon ground red pepper  
1/4 teaspoon salt  
4 bamboo skewers, soaked in water for 20 minutes

## Directions

Combine the shrimp, garlic, lime juice, olive oil, tequila, cilantro, red pepper, and salt in a bowl; toss to combine; refrigerate 30 minutes.

Preheat an outdoor grill for high heat and lightly oil grate. Drain the marinade from the shrimp and discard; thread the shrimp on the skewers.

Cook on preheated grill until the shrimp turn pink, 2 to 3 minutes per side.

# Ginger's Shrimp and Grits

## Ingredients

3 1/2 cups skim milk  
2 teaspoons sea salt  
1 teaspoon ground cayenne pepper  
1 teaspoon ground black pepper  
1 cup stone-ground white grits  
1 1/2 cups shredded sharp Cheddar cheese  
2 tablespoons bottled hot pepper sauce  
  
1/2 cup olive oil  
1 large onion, chopped  
2 tablespoons garlic, chopped  
2 pounds shrimp, peeled and deveined  
1 teaspoon garlic powder  
2 (10 ounce) cans diced tomatoes with green chile peppers, drained  
1 cup shredded sharp Cheddar cheese

## Directions

Pour the milk into a large saucepan with the salt, cayenne pepper, and black pepper, and bring to a boil over medium heat, stirring constantly to prevent scorching. Sprinkle in the grits, cover, and simmer for 20 to 25 minutes, stirring occasionally until thickened.

Uncover the grits, and add 1 1/2 cups of shredded Cheddar cheese and the hot pepper sauce, beating the mixture with a spoon until the cheese melts and the mixture is smooth. Cover the cheese grits and set them aside to firm up.

Heat the olive oil in a saucepan over medium heat, and cook and stir the onion and garlic for about 5 minutes, until the onion is translucent. Add the shrimp, and toss them in the hot oil for about 3 minutes, until the shrimp just turn pink and opaque. Stir in the garlic powder and diced tomatoes with chile peppers, and set the shrimp mixture aside.

Preheat oven to 350 degrees F (175 degrees C), and spray a 7x11-inch baking dish with cooking spray. Place about 1 cup of shrimp mixture in the bottom of the dish, followed by 1 cup of cheese grits in a layer. Continue layering shrimp and grits, and top the final layer with 1 cup Cheddar cheese.

Bake in the preheated oven for 30 minutes, until the cheese topping is bubbling and beginning to brown. Let the casserole set for about 10 minutes before serving.

# Shrimp and Asparagus

## Ingredients

1 pound fresh asparagus  
1 (16 ounce) package egg noodles  
4 cloves garlic, minced  
1/2 cup extra virgin olive oil  
1 cup butter  
1 tablespoon lemon juice  
1 pound medium shrimp - peeled and deveined  
1 pound fresh mushrooms, thinly sliced  
1/2 cup grated Parmesan cheese  
salt and pepper to taste

## Directions

In a small saucepan, boil or steam asparagus in enough water to cover until tender; chop and set aside.

Bring a large pot of salted water to full boil, place the pasta in the pot and return to a rolling boil; cook until al dente. Drain well.

In a large saucepan, saute garlic in the olive oil over medium-low heat until the garlic is golden brown.

Place butter and lemon juice in the saucepan. Heat until the butter has melted. Place the shrimp in the saucepan and cook until the shrimp turns pink. Place the mushrooms and asparagus into the saucepan, cook until mushrooms are tender.

Toss the shrimp and vegetable mixture with the egg noodles and sprinkle with Parmesan cheese. Salt and pepper to taste. Serve immediately.

# Lemony Garlic Shrimp with Pasta

## Ingredients

3/4 cup kosher salt  
1 gallon cold water  
2 pounds peeled and deveined large shrimp (21 to 30 per pound)  
  
1 (16 ounce) package angel hair pasta  
1/4 cup unsalted butter  
1/4 cup olive oil  
3 tablespoons minced garlic  
1/3 cup white wine  
1/4 cup lemon juice  
1/2 teaspoon crushed red pepper flakes  
1 teaspoon freshly ground black pepper  
1/2 cup chopped fresh parsley  
1 tablespoon lemon zest

## Directions

Dissolve the kosher salt in 1 gallon of water in a large pot. Add the shrimp, and refrigerate 2 to 4 hours. Drain and pat shrimp dry with paper towels.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Meanwhile, melt the butter and olive oil in a large skillet over medium-low heat. Stir in the garlic, and cook until softened, 3 to 4 minutes. Add the shrimp, white wine, lemon juice, and red pepper flakes. Cook and stir until the shrimp is no longer translucent in the center, about 6 minutes. Stir in the black pepper, parsley, and lemon zest before tossing with the angel hair pasta.

# Vietnamese-Style Shrimp Soup

## Ingredients

1 tablespoon vegetable oil  
2 teaspoons minced fresh garlic  
2 teaspoons minced fresh ginger root  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
salt and black pepper to taste  
  
2 quarts chicken stock  
1 cup shrimp stock  
1 teaspoon hot pepper sauce (optional)  
1 teaspoon hoisin sauce (optional)  
20 peeled and deveined medium shrimp  
1 (6.75 ounce) package long rice noodles (rice vermicelli)  
2 green onions, chopped (optional)

## Directions

Heat the vegetable oil in a large pot over medium heat. Stir in the garlic and ginger; cook and stir 1 minute. Add the spinach and season with salt and pepper. Cover, and cook until the spinach is hot, about 3 minutes. Pour in the chicken stock, shrimp stock, hot pepper sauce, and hoisin sauce. Recover, and bring to a simmer over medium-high heat.

Once the soup reaches a simmer, stir in the shrimp and noodles. Cover, and cook 4 minutes, then stir in the green onions, and cook 5 minutes more. Season to taste with salt and pepper before serving.

# Tangy Shrimp and Scallops

## Ingredients

28 large shrimp, peeled and deveined  
28 sea scallops  
1/2 cup butter or margarine  
7 tablespoons lemon juice  
5 tablespoons Worcestershire sauce  
1 teaspoon garlic powder  
1 teaspoon paprika

## Directions

Place shrimp and scallops in a large resealable plastic bag. In a microwave-safe bowl, combine the butter, lemon juice, Worcestershire sauce, garlic powder and paprika. Microwave at 50% power for 1-1/2 minutes or until butter is melted. Stir to blend; set aside 1/3 cup for basting. Pour remaining marinade over shrimp and scallops. Seal bag and turn to coat; refrigerate for 1 hour, turning occasionally.

Drain and discard marinade. Alternately thread shrimp and scallops on metal or soaked wooden skewers. Grill, uncovered, over medium-hot heat for 6 minutes, turning once. Brush with reserved marinade. Grill 8-10 minutes longer or until shrimp turn pink and scallops are opaque.



# Baked Shrimp and Asparagus

## Ingredients

1 (12 ounce) package frozen cut asparagus  
1 pound medium shrimp - peeled and deveined  
1 (10.75 ounce) can condensed cream of shrimp soup, undiluted  
1 tablespoon butter or margarine, melted  
1 teaspoon soy sauce  
1/2 cup salad croutons (optional)

## Directions

Combine the first five ingredients. Spoon into a greased 8-in. square baking dish. Bake, uncovered, at 425 degrees for 20 minutes or until shrimp turn pink. Top with croutons if desired; bake 5 minutes longer. Serve over rice.

# Baked Fish with Shrimp

## Ingredients

3 tablespoons butter  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1 cup milk  
2 pounds red snapper fillets  
1/2 pound cooked medium shrimp, peeled and deveined  
1/4 cup grated Parmesan cheese

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small saucepan, melt butter over medium low heat. Whisk in flour and salt to make a paste. Gradually whisk in milk. Stirring constantly, cook until sauce is thick enough to coat the back of a spoon.

Select a pan large enough to accommodate all the fillets in one layer. Coat with cooking spray. Arrange fish in pan, and cover with shrimp.. Pour white sauce over shrimp. Sprinkle with grated cheese.

Bake, uncovered, for 20 to 25 minutes.

# Shrimp Marinara

## Ingredients

1 (14.5 ounce) can Italian diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1/2 cup water  
2 garlic cloves, minced  
2 tablespoons minced fresh parsley  
1 teaspoon salt (optional)  
1 teaspoon dried oregano  
1/2 teaspoon dried basil  
1/4 teaspoon pepper  
1 pound fresh or frozen shrimp, cooked, peeled and deveined  
1 pound spaghetti, cooked and drained  
shredded Parmesan cheese (optional)

## Directions

In a slow cooker, combine the first nine ingredients. Cover and cook on low for 3-4 hours.

Stir in shrimp. Cover and cook 20 minutes longer or just until shrimp are heated through. Serve over spaghetti. Garnish with Parmesan cheese if desired.

# Basil Shrimp

## Ingredients

2 1/2 tablespoons olive oil  
1/4 cup butter, melted  
1 1/2 lemons, juiced  
3 tablespoons Dijon mustard  
(such as Grey Poupon Country  
Mustard®)  
1/2 cup minced fresh basil leaves  
3 cloves garlic, minced  
salt to taste  
white pepper  
3 pounds fresh shrimp, peeled  
and deveined  
skewers

## Directions

In a shallow, non-porous dish or bowl, mix together olive oil and melted butter. Stir in lemon juice, mustard, basil, and garlic, and season with salt and white pepper. Add shrimp, and toss to coat. Cover, and refrigerate for 1 hour.

Preheat grill to high heat. Remove shrimp from marinade, and thread onto skewers. Discard marinade.

Lightly oil grill grate, and arrange skewers on preheated grill. Cook for 4 minutes, turning once, or until opaque.

# Lime Ponzu Shrimp and Corn Salsa

## Ingredients

1 pound large size shrimp (about 21 per pound)  
2/3 cup Kikkoman Lime Ponzu  
1 (11 ounce) can Mexican style corn, drained  
1/4 cup chopped red onion  
1 avocado, small dice  
2 cloves garlic, minced  
1 teaspoon chili powder  
1/2 cup cilantro, chopped

## Directions

Shell and devein shrimp and place in a shallow bowl. Pour 1/3 cup of Lime Ponzu over shrimp, stir to combine, and set aside. Combine remaining ingredients to make corn salsa. Mix well and refrigerate for at least 20 minutes.

Heat vegetable oil in a large skillet. Drain the shrimp and add to the pan when the oil is hot, searing on both sides until the shrimp turn pink and are done.

# Eleanor R's Shrimp and Chicken Cacciatore

## Ingredients

1 (12 ounce) can CONTADINAB®  
Tomato Paste  
1 (14.5 ounce) can  
CONTADINAB® Diced Tomatoes  
1 pound chicken tenders cut into  
2-inch pieces  
2 tablespoons olive oil  
2 green bell peppers, sliced  
1 red bell pepper, sliced  
1 onion, sliced  
8 ounces white mushrooms,  
sliced  
1 garlic clove, minced  
1 teaspoon oregano  
1 pound shrimp, raw, shelled and  
deveined

## Directions

Cook chicken in oil in large skillet, 5 minutes; remove and set aside. Add peppers, onion, mushrooms and garlic; cook 5 minutes or until tender. Add chicken.

Mix tomato paste with 1 can water; add to skillet with diced tomatoes and oregano. Season to taste with salt and pepper. Simmer 15 minutes.

Add shrimp; cook 5 minutes or until shrimp are just pink. Serve over rice, if desired.

# Tangy Shrimp and Scallops

## Ingredients

28 large shrimp, peeled and deveined  
28 sea scallops  
1/2 cup butter or margarine  
7 tablespoons lemon juice  
5 tablespoons Worcestershire sauce  
2 teaspoons garlic powder  
1 teaspoon paprika

## Directions

Place shrimp and scallops in a large resealable plastic bag. In a microwave-safe bowl, combine the butter, lemon juice, Worcestershire sauce, garlic powder and paprika. Microwave at 50% power for 1-1/2 minutes or until butter is melted. Stir to blend; set aside 1/3 cup for basting. Pour remaining marinade over shrimp and scallops. Seal bag and turn to coat; refrigerate for 1 hour, turning occasionally.

Drain and discard marinade. Alternately thread shrimp and scallops on metal or soaked wooden skewers.

Grill, uncovered, over medium-hot heat for 6 minutes, turning once. Brush with reserved marinade. Grill 8-10 minutes longer or until shrimp turn pink and scallops are opaque.

# Cissy's Shrimp Penne

## Ingredients

1 (16 ounce) package dried penne pasta  
1 tablespoon extra virgin olive oil  
1 shallot, chopped  
3 cloves garlic, chopped  
2 cups fish stock  
2 cups dry white wine  
1/4 cup dry vermouth  
2 pounds large uncooked shrimp, peeled  
1/2 cup unsalted butter  
1 cup chopped Italian flat leaf parsley  
1 cup grated Parmesan cheese  
freshly ground black pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Stir in penne pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a large skillet over medium heat, and cook the shallot and garlic until tender. Pour in the fish stock, white wine, and vermouth, and simmer 15 minutes, or until reduced to a thick golden glaze.

Place the shrimp and butter into the skillet. Cover, and cook 5 minutes over low heat, until shrimp are opaque.

Mix the cooked penne pasta into the skillet, and gently toss with the shrimp and glaze. Top with parsley, Parmesan cheese, and pepper to serve.



# Coconut Shrimp I

## Ingredients

1 egg  
1/2 cup all-purpose flour  
2/3 cup beer  
1 1/2 teaspoons baking powder  
1/4 cup all-purpose flour  
2 cups flaked coconut  
24 shrimp  
3 cups oil for frying

## Directions

In medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and coconut in two separate bowls.

Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes. Meanwhile, heat oil to 350 degrees F (175 degrees C) in a deep-fryer.

Fry shrimp in batches: cook, turning once, for 2 to 3 minutes, or until golden brown. Using tongs, remove shrimp to paper towels to drain. Serve warm with your favorite dipping sauce.

# Shrimp Chinese Chow Mein

## Ingredients

2 cups chopped celery  
1 onion, diced  
1 red bell pepper, sliced  
1 pound fresh shrimp, peeled and deveined  
1 (15 ounce) can mixed vegetables, drained  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/4 cup soy sauce  
1/2 cup green bell pepper, chopped  
4 cups chow mein noodles

## Directions

In a large saucepan, combine celery, onions, red pepper, and shrimp. Cook over medium heat until shrimp are pink.

Mix in canned vegetables and mushroom soup, soy sauce, and green pepper.

Heat thoroughly. Serve over chow mein noodles.

# Mexican Shrimp Cocktail

## Ingredients

2 pounds cooked shrimp, peeled and deveined  
1 tablespoon crushed garlic  
1/2 cup finely chopped red onion  
1/4 cup fresh cilantro, chopped  
1 1/2 cups tomato and clam juice cocktail  
1/4 cup ketchup  
1/4 cup fresh lime juice  
1 teaspoon hot pepper sauce, or to taste  
1/4 cup prepared horseradish  
salt to taste  
1 ripe avocado - peeled, pitted and chopped

## Directions

Place the shrimp in a large bowl. Stir garlic, red onion, and cilantro. Mix in tomato and clam juice cocktail, ketchup, lime juice, hot pepper sauce, and horseradish. Season with salt. Gently stir in avocado. Cover, and refrigerate 2 to 3 hours. Serve in one large bowl or ladle into individual bowls.

# Shrimp and Broccoli

## Ingredients

1 tablespoon olive oil or vegetable oil  
2 cups broccoli florets  
1/4 teaspoon garlic powder  
1 (10.75 ounce) can Campbell's® Condensed Cream of Broccoli Soup (Regular or 98% Fat Free)  
1/2 cup water  
1 tablespoon lemon juice  
1/8 teaspoon ground black pepper  
1 pound medium shrimp, shelled and deveined  
4 cups hot cooked rice or spaghetti

## Directions

Heat oil in skillet. Add broccoli and garlic and cook until tender-crisp.

Add soup, water, lemon juice and pepper. Heat to a boil. Add shrimp. Cook over low heat 5 minutes or until done. Serve over rice.

# Shrimp Creole I

## Ingredients

1 tablespoon all-purpose flour  
2 tablespoons butter, melted  
2 tablespoons tomato paste  
1/2 teaspoon minced onion  
1 teaspoon salt  
1 fresh red chile pepper (optional)  
3 cups chicken broth  
2 bay leaves  
1/2 teaspoon dried thyme  
1/2 teaspoon dried parsley  
2 pounds medium shrimp - peeled  
and deveined

## Directions

In a dry frying pan, heat flour; stirring constantly over medium heat about five minutes or until brown. Mix butter or margarine into browned flour. Stir in tomato paste, onion, salt, chile pepper, stock, bay leaves, thyme, and parsley. Simmer for approximately twenty minutes.

Add shrimp; cook for 5 to 10 minutes, or until shrimp have all turned pink.

# Poor Man's Shrimp

## Ingredients

1 (8 ounce) package small seashell pasta  
2 (6 ounce) cans tuna, drained and flaked  
1 stalk celery, diced  
2 tablespoons diced green bell pepper  
1 tablespoon diced onion  
2/3 cup creamy salad dressing, e. g. Miracle Whip

## Directions

Bring a large pot of lightly salted water to a boil. Add shell macaroni and cook for 8 to 10 minutes or until al dente; drain and rinse with cool water.

In a medium bowl, mix together the tuna, celery, green bell pepper, onion and creamy salad dressing.

Stuff the shell macaroni with the tuna mixture.

# Bacon Wrapped Shrimp

## Ingredients

20 large shrimp, peeled and  
deveined  
10 slices bacon

## Directions

Preheat grill for medium heat.

Wrap shrimp in bacon, and secure with toothpicks.

Lightly oil grate, and arrange shrimp on grill. Cook for 3 to 4 minutes, turning once. The shrimp will be done when the bacon is fully cooked.

# Shrimp Linguine Salad

## Ingredients

8 ounces uncooked linguine  
pasta, broken in half  
1 pound cooked medium shrimp,  
peeled and deveined  
3 cups fresh broccoli florets  
1 (14 ounce) can water packed  
artichoke hearts, drained and  
chopped  
1/2 pound fresh mushrooms,  
sliced  
12 cherry tomatoes, halved  
3/4 cup shredded carrots  
1/2 cup sliced green onions  
1/3 cup olive oil or canola oil  
1/3 cup reduced-sodium soy  
sauce  
1 tablespoon lemon juice  
1 garlic clove, minced  
1/2 teaspoon hot pepper sauce  
2 tablespoons sesame seeds,  
toasted

## Directions

Cook linguine according to package directions; drain and rinse in cold water. Place in a bowl; add the shrimp, broccoli, artichokes, mushrooms, tomatoes, carrots and onions.

In a jar with a tight-fitting lid, combine the oil, soy sauce, lemon juice, garlic and hot pepper sauce; shake well. Pour over salad and toss to coat. Cover and refrigerate for at least 1 hour. Just before serving, sprinkle with sesame seeds.



# Shrimp Fettucine

## Ingredients

1 (12 ounce) package fettuccine  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
1/2 cup butter  
1/4 cup minced fresh parsley  
2 garlic cloves, minced  
2 tablespoons lemon juice  
2 tablespoons chicken broth  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

Cook fettuccine according to package directions. Meanwhile, in a large skillet, saute shrimp in butter for 4 minutes or until shrimp turn pink. Add the parsley, garlic, lemon juice, broth, salt and pepper. Cook and stir for 2 minutes or until garlic is tender. Drain fettuccine; top with shrimp mixture.

# Japanese Shrimp Sauce

## Ingredients

2 cups mayonnaise  
1/2 cup water  
1 teaspoon white sugar  
1 teaspoon paprika  
1 teaspoon garlic juice  
1 tablespoon ketchup  
1 teaspoon ground ginger  
1 teaspoon hot pepper sauce  
1 teaspoon ground mustard  
1/4 teaspoon salt  
3/4 teaspoon ground white pepper

## Directions

Whisk mayonnaise, water, sugar, paprika, garlic juice, ketchup, ground ginger, hot pepper sauce, ground mustard, salt, and white pepper together in a bowl.

# Shrimp Kisses

## Ingredients

1 (8 ounce) package Monterey Jack cheese, cut into strips  
40 large shrimp - peeled, deveined and butterflied  
20 slices bacon, cut in half

## Directions

Preheat the oven to 450 degrees F (220 degrees C).

Place a small piece of cheese into the butterflied opening of each shrimp. Wrap half of a slice of bacon around each one to conceal the cheese, securing with toothpicks. Place on a cookie sheet.

Bake for 10 to 15 minutes in the preheated oven, until bacon is browned.

# Creamy Shrimp and Corn Stew in Shells

## Ingredients

1 (10 ounce) package Pepperidge Farm® Puff Pastry Shells  
4 tablespoons butter  
1/3 cup minced shallot  
1/4 cup all-purpose flour  
1 cup Swanson® Chicken Stock  
12 ounces fresh or thawed frozen small shrimp, peeled and deveined  
2 cups frozen whole kernel corn, thawed  
1/2 cup heavy cream  
1 1/2 tablespoons lemon juice  
Dash hot pepper sauce  
Chopped fresh cilantro leaves or parsley

## Directions

Bake, cool and remove the 'tops' of the pastry shells according to the package directions.

Heat the butter in a 10-inch skillet over medium heat. Add the shallots and cook for 3 minutes. Add the flour and cook and stir for 2 minutes. Gradually stir the stock into the skillet and heat to a boil, stirring constantly.

Add the shrimp and corn to the skillet. Reduce the heat to low. Stir in the cream, lemon juice and hot pepper sauce and cook until the shrimp are cooked through. Season to taste. Spoon the shrimp mixture into the pastry shells. Sprinkle with the cilantro.

# Shrimp Creole III

## Ingredients

1/2 cup olive oil  
1 large onion, chopped  
1/2 cup celery, chopped  
1/2 cup green bell pepper,  
chopped  
6 cloves garlic, chopped  
1 tablespoon all-purpose flour  
2 (10.75 ounce) cans tomato  
puree  
10 3/4 fluid ounces water  
1 (14.5 ounce) can peeled and  
diced tomatoes  
1/4 cup white wine  
1 teaspoon hot sauce  
1 teaspoon Cajun seasoning  
1 teaspoon salt  
1 tablespoon fresh parsley,  
chopped  
3 pounds fresh shrimp, peeled  
and deveined  
1 cup uncooked white rice  
2 cups water

## Directions

In a large heavy iron pot; medium heat, pour in olive oil and saute onions, celery, bell pepper and garlic until well wilted. Add flour and tomato puree and stir together. Gradually pour in 10.75 ounces of water.

Cook for 15 minutes, stirring occasionally. Pour in diced tomatoes and wine; cook for 15 minutes.

Season with hot sauce, Cajun seasoning, salt and parsley. Stir in the shrimp. Cover and cook over low heat for 30 minutes. Meanwhile, in a saucepan bring 2 cups of water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

When the dish is done, let it sit for 10 minutes. Serve over the cooked rice.

# Spicy Cajun Shrimp

## Ingredients

4 1/2 teaspoons salt  
1 1/2 teaspoons onion powder  
1 1/2 teaspoons garlic powder  
1 1/2 teaspoons paprika  
1 1/2 teaspoons cayenne pepper  
3/4 teaspoon dried thyme  
1/2 teaspoon pepper  
1/4 teaspoon dried oregano  
1/4 teaspoon white pepper  
2 tablespoons olive or vegetable oil  
1/2 pound large shrimp - peeled and deveined

## Directions

In a bowl, combine the seasonings. In another bowl, combine oil and 1-1/2 teaspoons of seasoning mixture (save remaining mixture for another use). Add shrimp; toss until well coated. Thread shrimp onto two metal or soaked wooded skewers. Broil shrimp 4-6 in. from the heat for 2 minutes. Turn shrimp; baste with remaining oil mixture. Broil 1-2 minutes longer or until shrimp turn pink.

# Arlene's Shrimp Dip

## Ingredients

1 (6.5 ounce) can small shrimp,  
drained  
3 tablespoons creamy salad  
dressing, e.g. Miracle Whip B„Ÿ  
1 tablespoon minced onion  
1/8 teaspoon curry powder  
paprika

## Directions

In a medium bowl, place the small shrimp. Mash with a fork. Mix in creamy salad dressing, e.g. Miracle Whip B„Ÿ, curry powder and onion. Thoroughly blend. Garnish with paprika. Cover and chill in the refrigerator at least 45 minutes before serving.

# Shrimp with Lemon Linguine

## Ingredients

1 1/2 cups sliced fresh mushrooms  
1 small sweet red pepper, julienned  
2 tablespoons sliced green onion  
1 garlic clove, minced  
3 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/4 teaspoon dried tarragon  
1/8 teaspoon pepper  
1 1/2 cups half-and-half cream  
1 pound uncooked shrimp, peeled and deveined  
1/2 cup white wine or chicken broth  
LEMON LINGUINE:  
10 cups water  
1/2 cup lemon juice  
1 teaspoon salt  
8 ounces linguine or other pasta  
1 tablespoon grated lemon peel  
1 tablespoon minced fresh parsley

## Directions

In a large skillet, saute the mushrooms, red pepper, green onion and garlic in butter until the vegetables are crisp-tender. Stir in the flour, salt, tarragon and pepper until blended. Gradually add cream. Bring to a boil; cook and stir for 1 minute or until thickened. Add the shrimp; simmer, uncovered, for 5 minutes or until shrimp turn pink. Stir in wine or broth; heat through.

In a large saucepan, bring water, lemon juice and salt to a boil. Add linguine. Cook for 10-13 minutes or until tender; drain. Sprinkle with lemon peel and parsley. Toss with the shrimp mixture.



# Shrimp Scampi IV

## Ingredients

2 pounds medium shrimp, peeled and deveined  
1/2 cup butter, melted  
2 cloves garlic, minced  
1/4 cup dry white wine  
3 green onions, chopped

## Directions

Preheat broiler to 500 degrees (260 degrees C).

Stir shrimp together with butter, garlic and wine. Place on a baking sheet and broil for 10 minutes. Sprinkle on scallions and broil for another 2 to 3 minutes, until shrimp are firm. Serve hot.

# Shrimp Salsa

## Ingredients

1/2 pound salad shrimp  
2 roma (plum) tomatoes, diced  
1/2 red onion, diced  
1/4 cup minced cilantro  
1/4 cup fresh lime juice  
1 teaspoon salt  
1 teaspoon freshly ground black pepper  
1 clove garlic, minced

## Directions

Stir the salad shrimp, tomatoes, onion, cilantro, lime juice, salt, pepper, and garlic together in a large glass bowl. Cover with plastic wrap and refrigerate until the flavors combine, at least 1 hour. Serve cold.

# Pasta with Grilled Shrimp and Pineapple Salsa

## Ingredients

3 cups rotini pasta  
1/2 fresh pineapple - peeled,  
cored and chopped  
1 large red bell pepper, chopped  
1 large red onion, chopped  
1 jalapeno pepper, seeded and  
minced  
1/2 cup fresh orange juice  
1/3 cup fresh lime juice  
1 1/2 pounds large shrimp -  
peeled and deveined

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In a large bowl combine pineapple, red pepper, red onion, jalapeno pepper, orange juice, and lime juice. Mix well and set aside.

Prepare an outdoor grill with an oiled rack set 6 inches from the coals. On a gas grill, place the setting to high. Grill the shrimp for 2 minutes per side.

Toss the cooked noodles with the salsa. Arrange the shrimp on the pasta and serve.

# Shrimp Lemon Pepper Linguini

## Ingredients

1 (8 ounce) package linguine  
pasta  
1 tablespoon olive oil  
6 cloves garlic, minced  
1/2 cup chicken broth  
1/4 cup white wine  
1 lemon, juiced  
1/2 teaspoon lemon zest  
salt to taste  
2 teaspoons freshly ground black  
pepper  
1 pound fresh shrimp, peeled and  
deveined  
1/4 cup butter  
3 tablespoons chopped fresh  
parsley  
1 tablespoon chopped fresh basil

## Directions

Bring a large pot of lightly salted water to a boil. Add linguine, and cook for 9 to 13 minutes or until al dente; drain.

Heat oil in a large saucepan over medium heat, and saute garlic about 1 minute. Mix in chicken broth, wine, lemon juice, lemon zest, salt, and pepper. Reduce heat, and simmer until liquid is reduced by about 1/2.

Mix shrimp, butter, parsley, and basil into the saucepan. Cook 2 to 3 minutes, until shrimp is opaque. Stir in the cooked linguine, and continue cooking 2 minutes, until well coated.

# Shrimp Ceviche with Coconut Milk

## Ingredients

1 lemon, halved and seeded  
1 head garlic, halved  
3 Turkish bay leaves  
8 whole black peppercorns  
1 tablespoon kosher salt, or to taste  
1 1/2 pounds peeled and deveined large shrimp (21 to 25 per lb)  
2 cups coconut milk  
1/2 cup lime juice  
2 serrano chile peppers, thinly sliced  
1/2 bunch cilantro, chopped  
1 red onion, thinly sliced  
8 sprigs cilantro, for garnish  
1 lime, cut into 8 wedges

## Directions

Squeeze the lemon halves into a large pot, and toss in the halves. Add the garlic, bay leaves, peppercorns, and salt, then fill with water to half full. Bring to a boil over high heat, then stir in the shrimp, and turn off the heat. Allow the shrimp to poach until they are no longer translucent in the center, 3 to 5 minutes. Drain in a colander in the sink, then place the shrimp on a baking sheet, and refrigerate until cold, about 30 minutes.

Stir the coconut milk, lime juice, serrano peppers, chopped cilantro, and onion together in a non-metallic bowl; season with salt to taste. Cut the chilled shrimp in half lengthwise and stir into the coconut marinade. Cover and refrigerate 30 minutes before serving. Garnish individual servings with the cilantro sprigs and lime wedges.

# Linguine with Cajun-Spiced Shrimp and Corn

## Ingredients

1 (16 ounce) package linguine pasta  
1 pound peeled and deveined medium shrimp  
1 tablespoon liquid shrimp and crab boil seasoning

1/2 cup butter  
1 teaspoon minced garlic  
1/3 cup diced red onion  
1/3 cup diced sweet red bell pepper  
1/2 cup canned whole kernel corn, drained  
1 1/2 tablespoons fresh lime juice  
2 tablespoons chopped fresh cilantro  
1 teaspoon dried oregano  
1 teaspoon canned chipotle chile peppers in adobo sauce, finely chopped  
1 teaspoon sea salt  
1/2 cup half-and-half

## Directions

Bring a large pot of lightly salted water to a boil. Add linguine and cook until al dente, 8 to 10 minutes; drain.

Place shrimp and crab boil into a large saucepan. Fill with water to 1 inch above the shrimp, and bring to a boil over high heat. Boil for 3 minutes until shrimp turn pink, then drain.

Meanwhile, melt butter in a large skillet over medium-high heat. Stir in garlic, and red onion, cook until the onion softens and turns translucent, about 4 minutes. Stir in bell pepper, corn, lime juice, cilantro, oregano, chipotle pepper, and salt. Stir in the half-and-half, and bring to a simmer. Once the mixture is simmering, stir in shrimp, and toss with the drained pasta.

# Shrimp, Clams, and Scallops Pasta

## Ingredients

2 teaspoons extra virgin olive oil  
1 cup chopped onion  
2 cloves garlic, minced  
1 (28 ounce) can crushed tomatoes  
1 (6 ounce) can tomato paste  
1/2 cup white wine  
1 tablespoon sugar  
1 teaspoon salt  
2 teaspoons dried oregano  
1 tablespoon crushed red pepper flakes  
1 bay leaf  
1 (16 ounce) package uncooked spaghetti  
1 pound clams  
2 teaspoons extra virgin olive oil  
1 pound shrimp  
1 pound scallops  
1 clove garlic, minced  
1/2 cup grated Parmesan cheese

## Directions

Heat 2 teaspoons olive oil in a saucepan over medium heat, and cook the onion and garlic until tender. Mix in crushed tomatoes, tomato paste, wine, sugar, salt, oregano, red pepper, and bay leaf. Simmer uncovered 1 hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Place spaghetti in the pot, cook 8 to 10 minutes, until al dente, and drain.

Place the clams in a pot fitted with a steamer basket over boiling water, and steam until opened. Discard clams that do not open. Stir into the sauce.

Heat 2 teaspoons olive oil in a skillet over medium heat, and cook the shrimp and scallops 2 minutes, or until opaque. Mix in garlic. Stir into the sauce. Serve sauce with seafood over the cooked spaghetti, and top with Parmesan cheese.

# Creole Shrimp

## Ingredients

3 tablespoons rendered bacon fat  
3 tablespoons all-purpose flour  
2 cups chopped stewed tomatoes  
1/8 cup tomato sauce  
6 tablespoons minced onion  
6 tablespoons chopped green bell pepper  
1 1/2 tablespoons chopped fresh parsley  
1 clove crushed garlic  
1 1/2 cups hot water  
2 teaspoons salt  
1/4 teaspoon ground black pepper  
7 ounces frozen, peeled and deveined shrimp

## Directions

Melt bacon fat in a large skillet over medium heat. Stir in the flour and cook until browned, stirring constantly to make a brown roux (see Editor's Note). Stir tomatoes, tomato sauce, minced onion, green pepper, parsley, garlic, water, salt and pepper into the roux. Bring sauce to a boil, then reduce heat to medium-low, and simmer for 20 minutes. Add shrimp to mixture and cook until the shrimp turn pink, and have turned opaque in the center.



# Broiled Grouper with Creamy Crab and Shrimp

## Ingredients

1/4 cup butter  
1 1/2 cups heavy cream  
1 teaspoon Creole mustard  
2 (6 ounce) cans crabmeat,  
drained and flaked  
1 (4 ounce) can small shrimp,  
drained  
1 teaspoon Cajun seasoning  
salt and pepper to taste  
2 pounds grouper fillets  
1 tablespoon olive oil  
1 lemon, juiced  
1 teaspoon chopped fresh parsley  
salt and pepper to taste

## Directions

Preheat the oven broiler. Cover a medium baking dish with foil.

Melt butter with cream in a saucepan over medium heat, and blend in Creole mustard. Cook and stir until thickened. Mix in crab and shrimp. Season with Cajun seasoning, salt, and pepper. Cook until heated through.

Place grouper in the prepared baking dish, and rub with olive oil, lemon juice, and parsley. Season with salt and pepper.

Broil grouper about 4 minutes on each side, until easily flaked with a fork. Spoon the crab and shrimp mixture over fish to serve.

# Shrimp Scampi Bake

## Ingredients

1 cup butter  
2 tablespoons prepared Dijon-style mustard  
1 tablespoon fresh lemon juice  
1 tablespoon chopped garlic  
1 tablespoon chopped fresh parsley  
2 pounds medium raw shrimp, shelled, deveined, with tails attached

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a small saucepan over medium heat, combine the butter, mustard, lemon juice, garlic, and parsley. When the butter melts completely, remove from heat.

Arrange shrimp in a shallow baking dish. Pour the butter mixture over the shrimp.

Bake in preheated oven for 12 to 15 minutes or until the shrimp are pink and opaque.

# Shrimp Wrapped with Prosciutto

## Ingredients

2 cups water  
1 tablespoon butter  
salt and pepper to taste  
1/2 cup polenta  
6 ounces mascarpone cheese  
2 tablespoons olive oil  
6 large shrimp - peeled and deveined  
1 1/2 cups finely chopped toasted hazelnuts  
6 (1/2 ounce) slices prosciutto  
2 fluid ounces hazelnut liqueur  
2/3 cup heavy cream  
4 green onions, with tops flared

## Directions

In a medium-size pot bring water to a boil. Add butter, salt, and pepper. Mix in dry polenta and let cook until thickened, approximately 8 minutes.

When the polenta has thickened, gently blend mascarpone cheese into it. Remove the pan from heat. Spread polenta-cheese mixture to a 2-inch thickness on an oil-coated surface. When cool, cut a disk using a drinking glass as a cutter. Saute polenta disks in olive oil, in a non-stick skillet. Set aside. (Can be prepared in advance).

Coat shrimp with hazelnuts and wrap each with a slice of ham. In a skillet, saute shrimp carefully in remaining olive oil. Remove shrimp from the pan and keep them warm.

Pour hazelnut liquor into another skillet (or the same skillet used to saute the shrimp, cleaned). When hazelnut flavored liquor is hot (but well under the boiling point), carefully flambe (by touching the edge of the pan with the flame of a match or taper). Be careful and stand back when cooking with open flame! When flames die down, add cream and remaining hazelnuts. Lower heat and continue cooking until mixture thickens.

To assemble, place a polenta disk in the center of a serving dish. Arrange shrimp around the plate. Drizzle sauce mixture on top. Garnish with green onions.

# Spicy Shrimp Creole

## Ingredients

3 tablespoons vegetable oil  
2 cups julienne celery  
2 onions, chopped  
4 cloves crushed garlic  
1 teaspoon white sugar  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1 teaspoon ground black pepper  
1/2 teaspoon cayenne pepper  
2 (14.5 ounce) cans crushed tomatoes  
1 (15 ounce) can tomato sauce  
1 bay leaf, crushed  
1 tablespoon hot pepper sauce  
2 pounds medium shrimp - peeled and deveined

## Directions

Heat oil in a Dutch oven on medium heat. Saute celery, onions, and garlic in the Dutch oven until the onions are pearly white and the celery has begun to soften.

Mix sugar, flour, salt, pepper and cayenne pepper into the Dutch oven. Add crushed tomatoes and tomato sauce, both pieces of bay leaf, and hot sauce. Bring the mixture to a boil, then turn the heat to low.

Let the mixture simmer for 30 minutes, stirring occasionally.

Approximately 15 minutes before serving, add shrimp to the pot and stir well. If necessary, raise the temperature to medium-low to ensure the Creole is bubbling but not burning. Scoop out the bay leaf halves before serving. Serve when the shrimp is pink and thoroughly cooked.

# Yogurt Shrimp Fettuccine

## Ingredients

16 ounces dry fettuccine pasta  
2 tablespoons butter  
1 1/2 pounds medium shrimp -  
peeled and deveined  
salt and pepper to taste  
2 teaspoons paprika  
1 red bell pepper, chopped  
1 green bell pepper, sliced  
1 tablespoon minced shallots  
1 teaspoon chopped garlic  
2 tablespoons brandy  
1/2 cup sour cream  
1 cup plain yogurt  
4 tablespoons chopped fresh  
cilantro

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and set aside.

Heat butter or margarine in a large skillet. Add the shrimp, salt and pepper to taste and paprika. Stir with a wooden spatula. When the shrimp become pink (it should take 2 to 3 minutes), remove them with a slotted spoon, leaving the cooking liquid in the skillet.

Add red and green bell peppers, shallots, garlic and salt and pepper to taste. Cook, stirring, about 3 to 4 minutes over medium high heat. Add cognac and shrimp. Cook over medium heat for 2 more minutes.

Add sour cream and yogurt and blend all together. Add cilantro and bring to a simmer for about 30 seconds. Do not boil or sauce will separate. Serve over cooked fettuccine.

# Shrimp Scampi II

## Ingredients

1 cup olive oil  
2 pounds large shrimp - peeled and deveined  
1 cup all-purpose flour  
1 1/2 cups dry white wine  
1 tablespoon Worcestershire sauce  
5 cloves garlic, minced  
5 tablespoons fresh lemon juice  
1/2 cup chicken broth  
1/2 cup butter, diced  
salt and pepper to taste  
2 tablespoons chopped fresh parsley

## Directions

In a deep skillet, heat the olive oil over medium-high heat. Lightly coat the shrimp in flour. In batches, saute shrimp in oil until golden brown; each batch should take approximately 2 minutes. Drain on paper towels.

Discard oil and add the wine, Worcestershire sauce, garlic, lemon juice, and chicken broth to the skillet. Cook over high heat until liquid has reduced by half (approximately 5 minutes). Stir in butter and season with salt and pepper to taste. Lower heat to medium, add shrimp cook for 1 minute (until shrimp are heated). Sprinkle with parsley before serving.

# Shrimp in Avocado Cream Sauce

## Ingredients

1/4 cup butter  
2 cloves garlic, finely chopped  
1/2 cup heavy cream  
1/2 cup mashed ripe avocado  
1/2 pound large shrimp, peeled  
and deveined  
ground black pepper to taste

## Directions

Melt the butter in a saucepan over low heat, stir in the garlic, and cook 1 to 2 minutes until soft but not browned. Pour in the cream and bring to a simmer. Whisk in the avocado until smooth, return to a simmer, and add the shrimp.

Cook over medium-low heat just until the shrimp have turned opaque, 5 to 7 minutes. Sprinkle with black pepper, and serve hot.

# Holiday Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 (4 ounce) cans small shrimp, drained  
1 (8 ounce) jar cocktail sauce  
1 cup shredded mozzarella cheese  
1/2 red bell pepper, diced  
1/2 green bell pepper, diced  
assorted crackers for dipping

## Directions

Spread cream cheese in an even layer on a serving dish or in the bottom of a glass pie pan.

Combine shrimp with cocktail sauce in a bowl and spread evenly over the cream cheese layer.

Sprinkle with mozzarella cheese, covering the shrimp layer as completely as possible. Sprinkle the red and green bell pepper over the cheese layer. Serve with crackers.



# Ann's Shrimp Etouffee

## Ingredients

1 cup butter  
2 large white onions, chopped  
6 stalks celery, chopped  
3 cloves garlic, pressed  
4 tablespoons all-purpose flour  
5 pounds fresh shrimp, peeled,  
deveined and chopped  
1 cup chopped fresh mushrooms  
3 tablespoons paprika  
salt to taste  
ground black pepper to taste  
crushed red pepper to taste

## Directions

In a large skillet, melt butter and saute onions, celery and garlic for about 45 minutes or until they are cooked down.

Stir in flour and cook briefly, do not brown. Stir in chopped shrimp and cook for 20 minutes.

Pour in 2 to 3 cups of water and mushrooms. Stir in paprika and season with salt, pepper and red pepper flakes. Cook for 30 minutes. Should be a thick and have a gravy-like consistency.

# Simple Shrimp Pasta Salad

## Ingredients

1 (16 ounce) package dry fusilli pasta  
1 pound cooked medium shrimp, peeled and deveined  
1 tomato, chopped  
1 green bell pepper, chopped  
2 tablespoons mayonnaise  
salt and pepper to taste

## Directions

Bring a large pot of salted water to a boil, add pasta and cook until al dente. Rinse under cold water and drain.

In a large bowl combine shrimp, tomato, green pepper, mayonnaise and salt and pepper to taste. Mix well. Add pasta and toss to coat. Chill for approximately one hour and serve.

# Corn and Shrimp Salad

## Ingredients

1/2 pound cooked medium shrimp, peeled and deveined  
1 1/3 cups fresh or frozen corn  
1/2 cup chopped sweet red pepper  
1/2 cup chopped green onions  
1 tablespoon cider vinegar  
1 tablespoon canola oil  
1/2 teaspoon minced fresh basil  
1/2 teaspoon lemon juice  
1/4 teaspoon sugar  
1/4 teaspoon salt  
dash cayenne pepper

## Directions

In a bowl, toss the shrimp, corn, red pepper and onions. In a small bowl, combine the vinegar, oil, basil, lemon juice, sugar, salt and cayenne. Pour over shrimp mixture and toss to coat. Cover and refrigerate for 1 hour or until chilled.

# Baked Stuffed Shrimp

## Ingredients

40 unsalted soda crackers,  
crushed  
1 cup fresh bread crumbs  
1 tablespoon garlic powder  
1/2 cup butter, melted  
1 tablespoon Worcestershire  
sauce  
1 pinch ground black pepper  
2 tablespoons grated Parmesan  
cheese  
1/2 cup dry white wine  
16 jumbo shrimp, peeled and  
deveined, with tails

## Directions

In a medium bowl, mix crushed crackers, bread crumbs and garlic powder. In a small bowl, blend butter and Worcestershire sauce. Mix blended butter, pepper and Parmesan cheese into the cracker mixture. Stir in white wine, using only enough to hold together the mixture.

Preheat oven to 400 degrees F (200 degrees C).

Butterfly the shrimp using a sharp knife, and arrange back side up in a large baking dish. Stuff shrimp with heaping tablespoons of the cracker mixture.

Bake 20 minutes in the preheated oven, until cracker mixture is lightly browned, shrimp are opaque, and the tails have curled.

# Spicy Shrimp and Grits

## Ingredients

4 cups chicken broth  
1 teaspoon salt  
1 cup quick-cooking grits  
2 tablespoons margarine  
1 bunch green onions, chopped  
1 green bell pepper, diced  
2 cloves garlic, minced  
1 pound peeled and deveined small shrimp  
1 cup shredded Monterey Jack cheese  
3/4 cup shredded sharp Cheddar cheese  
1 (10 ounce) can diced tomatoes and green chilies  
1/2 teaspoon black pepper  
1/4 cup shredded sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x12 inch baking dish.

Bring chicken broth and salt to a boil in a large saucepan over high heat. Stir in the grits, return to a simmer, then reduce heat to medium-low, and continue cooking for 20 minutes, stirring frequently.

Meanwhile, melt the margarine in a skillet over medium heat. Stir in the green onions, green pepper, and garlic; cook until the peppers have softened, about 5 minutes. Stir in the shrimp, and cook until they begin to firm.

Stir the Monterey Jack cheese, 3/4 cup Cheddar cheese, shrimp and vegetable mixture, canned tomatoes, and black pepper into the grits; pour into prepared baking dish and sprinkle with remaining 1/4 cup Cheddar cheese.

Bake in preheated oven until the cheese is bubbly and beginning to brown, 30 to 45 minutes.

# Penne with Shrimp

## Ingredients

1 (16 ounce) package penne pasta  
2 tablespoons olive oil  
1/4 cup chopped red onion  
1 tablespoon chopped garlic  
1/4 cup white wine  
2 (14.5 ounce) cans diced tomatoes  
1 pound shrimp, peeled and deveined  
1 cup grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the oil in a skillet over medium heat. Stir in onion and garlic, and cook until onion is tender. Mix in wine and tomatoes, and continue cooking 10 minutes, stirring occasionally.

Mix shrimp into the skillet, and cook 5 minutes, or until opaque. Toss with pasta and top with Parmesan cheese to serve.

# Shrimp Pad Thai

## Ingredients

1 (8 ounce) package rice noodles  
1 1/2 teaspoons vegetable oil  
1 onion, diced  
1 teaspoon minced garlic  
12 medium fresh shrimp, peeled and deveined  
1 tablespoon ketchup  
1 tablespoon fish sauce  
1 tablespoon white sugar  
1 tablespoon lemon juice  
1 tablespoon white wine vinegar  
2 eggs, lightly beaten  
1/4 pound bean sprouts  
1/2 cup unsalted dry-roasted peanuts, chopped  
  
1/4 pound bean sprouts  
1 lemon, sliced  
1/2 cup chopped peanuts  
1/4 cup coarsely chopped cilantro

## Directions

In a medium bowl, soak the noodles in cold water for 15 min; drain. Cover noodles with hot water, and soak for 15 minutes; drain. Rinse with cold water, drain, and set aside.

Heat oil in a wok or large heavy skillet over medium heat. Saute onion and garlic until onion is soft and translucent, about 5 minutes. Add shrimp, and cook until pink. Stir in ketchup, fish sauce, sugar, lemon juice and vinegar. Pour in the beaten egg, and cook without stirring until egg is partially set. Add drained noodles, 1/4 pound bean sprouts, and 1/2 cup peanuts. Mix while cooking until noodles are tender.

# Lowcountry Shrimp and Grits

## Ingredients

3/4 cup yellow stone-ground grits  
3 cups milk  
1/8 cup extra virgin olive oil  
1 teaspoon butter  
1 small onion, finely chopped  
1 pound shrimp, peeled and deveined  
1/4 teaspoon salt  
1/8 teaspoon white pepper

## Directions

In a medium saucepan, bring the milk to a boil. Stir in the grits, and reduce heat to low. Cook, stirring occasionally, until silky, about 10 minutes.

Meanwhile, heat olive oil and butter in a skillet over medium heat. Sauté onions until tender, then toss in shrimp. Season with salt and pepper, and cook 4 to 5 minutes, or until shrimp turn pink. Stir shrimp mixture into grits, and continue cooking for 10 to 15 minutes. Serve hot.



# Picante Shrimp 'n' Pepper Pasta

## Ingredients

1 tablespoon vegetable oil  
2 small green peppers or yellow peppers, cut into strips  
1 cup sliced fresh mushrooms  
1 teaspoon dried basil leaves, crushed  
1/4 teaspoon garlic powder  
1 cup Pace® Picante Sauce  
2 medium tomatoes, coarsely chopped  
1 pound medium shrimp, peeled and deveined  
3 1/4 cups cooked medium tube-shaped pasta (ziti)

## Directions

Heat oil in skillet. Add peppers, mushrooms, basil and garlic and cook until tender-crisp.

Add picante sauce, tomatoes and shrimp. Heat to a boil. Cook over low heat 5 minutes or until shrimp are done. Add pasta and heat through.

# Shrimp and Corn Chowder with Sun-Dried

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cream of Potato Soup  
1 1/2 cups half-and-half  
2 cups whole kernel corn  
2 tablespoons sun-dried tomatoes  
cut into strips  
1 cup small or medium peeled and  
deveined cooked shrimp  
2 tablespoons chopped fresh  
chives  
ground black pepper

## Directions

Heat the soup, half-and-half, corn and tomatoes in a 3-quart  
saucepan over medium heat to a boil. Reduce the heat to low. Cook  
for 10 minutes.

Stir in the shrimp and chives and cook until the mixture is hot and  
bubbling. Season with the black pepper.

# Japanese Shrimp Sauce II

## Ingredients

2 cups mayonnaise  
6 1/2 fluid ounces water  
1 1/2 tablespoons ketchup  
2 tablespoons sugar  
1 dash hot pepper sauce  
2 teaspoons garlic powder  
3/4 teaspoon paprika  
1/4 teaspoon white pepper  
1/4 teaspoon black pepper  
1 pinch salt

## Directions

In a blender or food processor, combine mayonnaise, water, ketchup, sugar, and hot pepper sauce. Season with garlic powder, paprika, white pepper, and black pepper, and salt. Blend until smooth.

# Crispy Shrimp Tempura

## Ingredients

1 cup all-purpose flour  
2 tablespoons cornstarch  
1 pinch salt  
1 cup water  
1 egg yolk  
2 egg whites, lightly beaten  
1 pound medium shrimp, peeled  
and deveined, tails left on  
2 cups vegetable oil for frying

## Directions

Heat oil in a deep-fryer to 375 degrees F (190 degrees C).

Whisk flour, cornstarch, and salt in a large bowl. Make a depression in the center of the flour. Stir in the water and egg yolk. Mix just until moistened; batter will be lumpy. Stir in egg whites.

One at a time, dip shrimp into the batter to coat. Do not batter tails. Carefully place a few shrimp at a time into the hot oil. Fry until golden brown, about 1 1/2 minutes. Drain on paper towels.

# Spicy Lime Grilled Shrimp

## Ingredients

3 tablespoons Cajun seasoning  
(such as Emeril's Essence®)  
1 lime, juiced  
1 tablespoon vegetable oil  
1 pound peeled and deveined  
medium shrimp (30-40 per pound)

## Directions

Mix together the Cajun seasoning, lime juice, and vegetable oil in a resealable plastic bag. Add the shrimp, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 20 minutes.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the shrimp from the marinade, and shake off excess. Discard the remaining marinade.

Cook the shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 2 minutes per side.

# Delia's Grilled Shrimp Sonora

## Ingredients

1 cup butter, softened  
1 cup olive oil  
1/2 cup Parmesan cheese  
1 bunch Italian flat leaf parsley,  
chopped  
salt and pepper to taste  
1 pound jumbo shrimp in shells

## Directions

Preheat an outdoor grill for medium-high heat. Place butter, oil, cheese, and parsley into a blender. Cover, and puree until smooth. Season with salt and pepper to taste.

Butterfly the shrimp leaving the shell on. Starting at the head, cut almost all the way through the flesh, down the center of the shrimp's back and to the tail. Open the two sides and spread them out like an open book. Dip the shrimp into the butter mixture, or if the mixture is too thick rub it onto the shrimp.

Place the shrimp shell side down on the preheated grill. Cook the shrimp until they are bright pink on the outside and the meat is no longer transparent in the center, about 2 to 3 minutes per side.

# Champagne Shrimp and Pasta

## Ingredients

8 ounces angel hair pasta  
1 tablespoon extra virgin olive oil  
1 cup sliced fresh mushrooms  
1 pound medium shrimp, peeled and deveined  
1 1/2 cups champagne  
1/4 teaspoon salt  
2 tablespoons minced shallots  
2 plum tomatoes, diced  
1 cup heavy cream  
salt and pepper to taste  
3 tablespoons chopped fresh parsley  
freshly grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 6 to 8 minutes or until al dente; drain.

Meanwhile, heat oil over medium-high heat in a large frying pan. Cook and stir mushrooms in oil until tender. Remove mushrooms from pan, and set aside.

Combine shrimp, champagne, and salt in the frying pan, and cook over high heat. When liquid just begins to boil, remove shrimp from pan. Add shallots and tomatoes to champagne; boil until liquid is reduced to 1/2 cup, about 8 minutes. Stir in 3/4 cup cream; boil until slightly thick, about 1 to 2 minutes. Add shrimp and mushrooms to sauce, and heat through. Adjust seasonings to taste.

Toss hot, cooked pasta with remaining 1/4 cup cream and parsley. To serve, spoon shrimp with sauce over pasta, and top with Parmesan cheese.

# Shrimp and Caper Salad

## Ingredients

2 pounds frozen cooked shrimp without tails, peeled and deveined  
3/4 cup chopped green onions  
1 1/2 cups chopped celery  
3 tablespoons drained capers  
1 cup black olives, sliced  
1/2 cup oil and vinegar salad dressing  
3/4 cup mayonnaise  
1 tablespoon celery seed  
1 dash lemon juice

## Directions

In a large bowl, toss the shrimp, green onions, celery, capers, black olives, oil and vinegar dressing, mayonnaise, celery seed, and lemon juice. Chill at least 1 hour in the refrigerator before serving.



# Shrimp with Ginger and Snow Peas

## Ingredients

1 1/2 teaspoons olive oil  
1 large onion, finely chopped  
2 cloves garlic, minced  
3 tablespoons minced fresh ginger  
3/4 cup white wine  
1 pound medium shrimp - peeled  
and deveined  
1 cup snow peas  
salt and pepper to taste  
1/2 cup chopped fresh cilantro

## Directions

Heat olive oil in a large skillet over medium heat. Stir in onions, and cook until they turn golden brown, about 10 minutes. Stir in the garlic and ginger, cook for 1 minute, then pour in wine, and bring to a boil.

Add the shrimp, and cook until they begin to turn pink, about 3 minutes. Add snow peas, and cook until they begin to soften, about 2 minutes. Season to taste with salt and pepper. Stir in chopped cilantro and serve immediately.

# Hawaiian Beach Shrimp

## Ingredients

2 tablespoons white sugar  
2 tablespoons lemon pepper seasoning  
1 tablespoon minced fresh parsley  
2 tablespoons finely minced garlic  
1 tablespoon oyster sauce  
1 cup mayonnaise  
2 pounds extra large shrimp (16-20), peeled and deveined, tail left on  
12 (10 inch) wooden skewers

## Directions

In a large bowl, or large zip-top bag, mix together the sugar, lemon pepper, parsley, garlic, oyster sauce, and mayonnaise. Add the shrimp, and toss well to coat. Marinate in the refrigerator for 1 hour to overnight.

Preheat a grill for medium-high heat. Soak skewers in water.

Thread shrimp onto skewers, and grill until they are pink and firm, 2 to 3 minutes per side.

# E-Z Volcano Shrimp Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 (4.5 ounce) can small shrimp, drained  
1 teaspoon lemon juice  
  
2/3 cup ketchup  
1/2 teaspoon Worcestershire sauce  
2 dashes hot pepper sauce  
2 teaspoons prepared horseradish  
1 teaspoon lemon juice

## Directions

In a mixing bowl, combine the cream cheese and lemon juice. Mix with a fork and gradually combine the shrimp. Refrigerate the mold in a plastic bowl for 2 hours.

In a second mixing bowl, while the mold chills, combine the ketchup, Worcestershire sauce, hot pepper sauce, horseradish and lemon juice. Chill the sauce at least 30 minutes, allowing it to thicken.

Remove the mold from the refrigerator. Invert the bowl and place the mold upside down on a serving platter. If necessary, shape the mold into the form of a mountain. Indent the top of the mold and pour the chilled sauce into the indentation, allowing it to flow over the sides.

# Lemon and Cilantro Shrimp

## Ingredients

20 jumbo shrimp, peeled and deveined  
6 lemons, zested  
2 cups chopped fresh cilantro  
1/4 cup extra virgin olive oil  
salt to taste  
1 lemon, juiced  
ground black pepper to taste

## Directions

In a bowl, toss shrimp with lemon zest and cilantro to coat.

Heat the oil in a skillet over medium heat. Sprinkle oil with salt, then stir in the shrimp, lemon zest, and cilantro. Cook, stirring, 5 minutes, or until shrimp are opaque. Transfer to a serving bowl, drizzle with remaining oil, lemon zest, and olive oil from the skillet. Squeeze lemon juice over shrimp, season with pepper, and serve immediately.

# Tomato Shrimp Ceviche

## Ingredients

1 medium cucumber, peeled and diced  
1 large avocado, diced  
3/4 cup diced red onion  
3/4 cup chopped green onion  
1 1/2 pounds cooked small shrimp  
1 (15 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
1/2 cup water  
2 teaspoons salt  
1 teaspoon pepper  
1 teaspoon garlic salt  
hot pepper sauce to taste  
salt to taste

## Directions

Combine the cucumber, avocado, red onion, green onion, and shrimp in a large bowl. Pour in the tomato sauce, tomato paste, and water, mix well, thinning with additional water if needed. Season to taste with salt, pepper, garlic salt, and hot pepper sauce. Cover, and refrigerate for one hour.

# Shrimp Linguine

## Ingredients

1 (12 ounce) package linguine pasta  
1/4 pound bacon  
2 tablespoons olive oil  
3 cloves garlic, minced  
2 tablespoons chopped fresh oregano  
2 tablespoons chopped fresh basil  
3 roma (plum) tomatoes, seeded and chopped  
1/2 cup chopped green onions  
1 cup half-and-half cream  
1/4 cup freshly grated Parmesan cheese  
1/4 cup shredded Monterey Jack cheese  
1 pound cooked shrimp  
1/4 cup toasted pine nuts (optional)

## Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Heat olive oil in a large skillet over medium heat. Saute garlic, basil, and oregano in oil for 1 minute. Stir in tomatoes and green onions, and saute for 3 minutes. Add bacon, half and half, Parmesan cheese, and Monterey Jack cheese. Cook until cheese is just melted. Stir in shrimp, and cook until heated through, about 2 minutes.

Serve sauce over pasta, and sprinkle with pine nuts.

# Shrimp Etouffee II

## Ingredients

1/4 cup margarine  
1/2 cup chopped onion  
1/2 cup chopped green onion  
1/2 cup chopped green bell pepper  
4 cloves minced garlic  
1/2 cup celery, diced  
1/2 cup chopped fresh parsley  
3 tablespoons tomato paste  
1 (10.75 ounce) can condensed cream of chicken soup  
1 pound cleaned shrimp  
salt to taste  
1/4 teaspoon hot pepper sauce to taste  
1/4 teaspoon cayenne pepper

## Directions

In a 2 quart microwave safe dish, combine margarine, onion, green onion, bell pepper, garlic and celery. Heat on High settings for 8 to 9 minutes.

Stir in parsley, tomato paste, soup, shrimp, salt, hot pepper sauce and cayenne. Heat on High setting for 5 minutes. Stir and cook for another 5 minutes until mixture thickens. Serve over white rice.

# Heavenly Shrimp Dip

## Ingredients

2 (8 ounce) packages cream cheese  
1 (8 ounce) jar cocktail sauce  
1/2 pound shrimp, peeled and deveined  
1 lime  
1 (16 ounce) package buttery round crackers

## Directions

Place cream cheese in center of serving platter.

Mix together cocktail sauce and shrimp. Pour mixture over cream cheese.

Slice lime in half; squeeze one half over cocktail sauce. Slice other half into wedges for garnish.

Place crackers and lime wedges around edge of plate and serve.



# Dee's Sexy, Spicy, Shrimp, Sausage, and Peppers

## Ingredients

1/2 pound uncooked medium shrimp, peeled and deveined  
1 shallot, sliced  
1 clove garlic, minced  
1 teaspoon Creole seasoning  
1/4 cup olive oil

1 pound thin spaghetti

1 tablespoon olive oil  
5 (3.5 ounce) links sweet Italian sausage  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
1 green bell pepper, sliced  
1 onion, chopped  
2 cloves garlic, minced  
1/2 cup red wine  
1 1/2 cups pasta sauce  
1/2 teaspoon crushed red pepper flakes, or to taste  
1 pinch salt, or to taste

1/4 cup butter

## Directions

Place the shrimp, shallot, 1 clove of garlic, creole seasoning, and 1/4 cup of olive oil in a bowl, and stir to coat the shrimp with the marinade. Set the shrimp aside.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, heat 1 tablespoon of olive oil in a skillet, and brown the sausages on all sides until they are evenly brown, about 10 minutes. Remove the sausages from the skillet, and cook and stir the red bell pepper, yellow bell pepper, green bell pepper, and onion in the hot skillet until the vegetables are slightly softened, 4 to 5 minutes. Stir in 2 cloves of garlic, and cook and stir until the garlic is fragrant, about 5 more minutes.

Slice the sausages, and return them to the skillet. Stir red wine and pasta sauce with the sausages and vegetables, bring to a simmer over medium-low heat, and simmer until the vegetables are soft, the sausage is no longer pink in the middle, and the sauce has reduced to about half its volume, 10 to 15 minutes. Stir in red pepper flakes and salt.

Heat butter in a skillet; cook and stir the shrimp and marinade mixture until the shrimp are pink and opaque and the shallot becomes translucent, 5 to 8 minutes. To serve, place about 1/2 cup of cooked pasta on a warmed plate, and spoon shrimp over one side of the pasta, and sausage and peppers on the other side.

# Shrimp Vegetable Stir-Fry

## Ingredients

1/3 cup fat-free Italian dressing  
1 tablespoon reduced-sodium soy sauce  
1/2 teaspoon ground ginger  
1 medium carrot, julienned  
3/4 cup fresh snow peas  
1 small zucchini, julienned  
1 small red onion, halved and thinly sliced  
1/2 cup sliced fresh mushrooms  
1/2 medium sweet yellow pepper, julienned  
1/2 medium sweet red pepper, julienned  
1 pound uncooked medium shrimp, peeled and deveined  
3 cups hot cooked rice

## Directions

In a small bowl, combine the salad dressing, soy sauce and ginger; set aside 2 tablespoons. In a large skillet or wok, cook and stir carrot in remaining dressing mixture over medium heat for 5 minutes. Stir in the remaining vegetables. Cook and stir for 5-7 minutes or until crisp-tender. Remove vegetables with a slotted spoon and keep warm.

Add shrimp and reserved dressing mixture to the pan. Cook and stir over medium heat until shrimp turn pink. Return vegetables to pan; heat through. Serve over rice.

# Marinated Grilled Shrimp

## Ingredients

3 cloves garlic, minced  
1/3 cup olive oil  
1/4 cup tomato sauce  
2 tablespoons red wine vinegar  
2 tablespoons chopped fresh basil  
1/2 teaspoon salt  
1/4 teaspoon cayenne pepper  
2 pounds fresh shrimp, peeled  
and deveined  
skewers

## Directions

In a large bowl, stir together the garlic, olive oil, tomato sauce, and red wine vinegar. Season with basil, salt, and cayenne pepper. Add shrimp to the bowl, and stir until evenly coated. Cover, and refrigerate for 30 minutes to 1 hour, stirring once or twice.

Preheat grill for medium heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Cook shrimp on preheated grill for 2 to 3 minutes per side, or until opaque.

# Shrimp Verde

## Ingredients

2 tablespoons olive oil  
2 cloves garlic, chopped  
1/4 cup chopped green onion  
1 pound fresh shrimp, peeled and deveined  
1/2 cup Italian flat leaf parsley, chopped  
1/2 cup freshly grated Parmesan cheese

## Directions

Heat olive oil in a large skillet. Saute garlic and scallions briefly, but do not brown the garlic.

Toss in shrimp and saute until pink and opaque in the center. Stir in parsley and heat through.

Remove from heat and pour into a serving dish. Sprinkle with grated Parmesan cheese.

# Barley, Shrimp, and Corn Salad

## Ingredients

- 1 cup barley
- 2 1/2 cups water
- 1 pound cooked bay shrimp
- 2 cups frozen corn, thawed
- 1/2 cup diced green bell pepper
- 1/2 cup diced red bell pepper
- 4 green onions, chopped
- 1 tablespoon chopped fresh thyme
- 1 teaspoon minced lemon zest
- 1/4 cup fresh lemon juice
- 1/4 cup olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

## Directions

Combine barley and water in a saucepan. Bring to a boil. Cover, reduce heat, and simmer for approximately 35 minutes.

Transfer barley to a large bowl, and toss with shrimp, corn, bell peppers, green onions, thyme, and lemon zest.

In a small bowl, whisk together lemon juice and oil. Season with salt and pepper. Pour dressing over barley salad, and toss to combine.

# Shrimp and Pineapple Ceviche

## Ingredients

2 cups chopped cooked shrimp meat  
1 cup chopped red bell pepper  
1 cup chopped fresh pineapple  
1 avocado, peeled, pitted and chopped  
1/2 red onion, finely chopped  
1/2 bunch cilantro, chopped  
1 clove garlic, minced  
1 serrano pepper, minced, or to taste  
2 limes, juiced  
salt and pepper to taste

## Directions

Stir the shrimp, bell pepper, pineapple, avocado, onion, cilantro, garlic, serrano pepper, lime juice, salt, and pepper together in a glass or ceramic mixing bowl until evenly combined. Cover, and refrigerate 1 hour before serving.

# Best Shrimp Toast Ever!

## Ingredients

1 pound cooked shrimp - peeled, deveined and chopped  
1 teaspoon grated fresh ginger root  
1 teaspoon salt  
4 teaspoons cornstarch  
2 teaspoons oyster sauce  
2 eggs, beaten  
12 slices day old bread, crusts removed  
1 quart canola oil for frying

## Directions

In a bowl, thoroughly mix the shrimp with the ginger, salt, cornstarch, oyster sauce, and eggs.

Cut each slice of bread into 4 squares, and arrange on a baking sheet. Spread shrimp mixture over each square, and refrigerate for at least 15 minutes.

In a wok or deep fryer, heat the oil to 365 degrees F (185 degrees C). Carefully drop bread into hot oil, shrimp side down, and fry until golden brown. Remove from oil, drain on paper towels, and serve.

# Shrimp Scampi with Linguini

## Ingredients

1 (16 ounce) package linguine  
1/4 cup olive oil  
1/4 cup butter  
6 cloves garlic, minced  
1 pound peeled and deveined medium shrimp  
3/4 cup white wine  
1/2 cup lemon juice  
1/4 teaspoon crushed red pepper  
1 tablespoon chopped fresh basil  
1/2 teaspoon salt  
1/2 pint grape tomatoes, halved  
2 tablespoons grated Pecorino Romano cheese  
1 tablespoon chopped fresh parsley

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink. Transfer the linguine to a large mixing bowl.

Heat the olive oil and butter together in large skillet over medium heat until the butter is melted. Cook and stir the garlic in the butter and oil for 2 to 3 minutes. Add shrimp and cook for 4 to 5 minutes, stirring frequently. Stir in the wine, lemon juice, red pepper, basil, and salt and cook another 1 minute. Mix in the tomatoes and cook 1 minute more; remove from heat and transfer mixture to the bowl with the linguine. Sprinkle the Pecorino Romano cheese and parsley over the pasta and sauce; toss until well mixed.



# Chipotle Shrimp

## Ingredients

1 cup uncooked long grain white rice  
2 cups water  
1/4 cup butter  
2 cloves garlic, minced  
1/4 cup dry red wine  
1 1/2 tablespoons Worcestershire sauce  
2 tablespoons minced chipotle peppers in adobo sauce  
1 teaspoon salt  
1 1/2 pounds medium shrimp - peeled and deveined

## Directions

Place the rice and water in a medium saucepan, and bring to a boil. Reduce heat to low, cover, and cook 20 minutes, or until rice is tender and water is absorbed.

Melt the butter in a skillet over medium heat. Stir in the garlic, and cook about 30 seconds. Stir in the red wine, Worcestershire sauce, chipotle peppers in adobo sauce, and salt. Mix in the shrimp, and cook 5 minutes, or until opaque. Serve over the cooked rice.

# Shrimp and Crab Stuffed Flounder

## Ingredients

2 tablespoons butter  
1 cup chopped onion  
2 (4.5 ounce) cans small shrimp, drained  
1 (4.5 ounce) can sliced mushrooms, drained  
1/2 pound cooked crabmeat  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon paprika  
8 (6 ounce) fillets flounder  
2 (10.75 ounce) cans condensed cream of mushroom soup  
1/3 cup chicken broth  
2 tablespoons water  
2/3 cup shredded Cheddar cheese  
2 tablespoons minced fresh parsley

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish and set aside.

In a saucepan over medium heat, melt butter and saute onion, shrimp, and mushrooms until onion is tender. Stir in crabmeat, salt, pepper, and paprika; heat through.

Spoon the shrimp and crab mixture onto each flounder filet. Roll the filet up and fasten with toothpicks. Place rolled filets in prepared baking dish.

In a small bowl, whisk together soup, chicken broth, and water until smooth. Pour over the filets. Sprinkle cheese over the top.

Cover the baking dish with aluminum foil and bake in preheated oven for 30 minutes. Remove from oven and remove foil. Sprinkle the parsley over the top of the filets. Return the dish to the oven and bake uncovered for an additional 5 minutes or until fish flakes easily with a fork.

# Creamy Shrimp Stuffed Cherry Tomatoes

## Ingredients

2 pints cherry tomatoes  
1/2 pound cooked shrimp -  
peeled and deveined  
1 (8 ounce) package cream  
cheese, softened  
1/4 cup mayonnaise  
1/4 cup Parmesan cheese  
2 teaspoons prepared horseradish  
1 teaspoon lemon juice  
salt and pepper to taste  
1/4 cup chopped fresh parsley

## Directions

Cut the top off each cherry tomato, and scoop out the pulp. Place the tomatoes upside down on paper towels to drain.

In a food processor, mix the shrimp, cream cheese, mayonnaise, Parmesan cheese, horseradish, and lemon juice. Season with salt and pepper. Blend until smooth.

With a pastry bag, pipe the shrimp mixture into the cherry tomatoes. Garnish with parsley, and refrigerate until serving.

# Shrimp and Okra Gumbo

## Ingredients

2 pounds medium shrimp - peeled and deveined  
salt and pepper to taste  
cayenne pepper to taste  
1/2 cup olive oil  
2 pounds chopped okra  
1 tablespoon tomato paste  
1 tomato, chopped  
1 cup chopped onion  
4 cloves garlic, minced  
1/2 cup chopped celery  
1/2 cup chopped green bell pepper  
12 cups water  
1/2 cup chopped green onions

## Directions

Season the shrimp with salt, pepper and cayenne to taste and set aside. Heat the oil in a large pot over medium heat. Add the okra and saute for 30 minutes, stirring occasionally. Add the tomato paste, tomato, onion, garlic, celery and green bell pepper and saute for 15 more minutes.

Add the water and season to taste. Bring to a boil, reduce heat to low and simmer for 45 minutes. Add the shrimp and simmer for 20 more minutes. Finally, add the green onion to the soup and stir thoroughly.

# Shrimp Artichoke Dip

## Ingredients

1 cup shredded Cheddar cheese  
1 cup grated Parmesan cheese  
1 (14 ounce) can artichoke hearts,  
drained  
1/2 cup chopped green onions  
1/2 teaspoon garlic salt  
1/2 cup mayonnaise  
1 cup cooked and peeled shrimp  
paprika, for garnish

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix together Cheddar cheese, Parmesan cheese, artichoke hearts, green onions, garlic salt, mayonnaise and shrimp. Sprinkle with paprika.

Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

# Shrimp Nicholas

## Ingredients

24 medium shrimp, peeled and butterflied  
4 ounces fresh mozzarella cheese, cut into strips  
12 thin slices prosciutto  
1 jarred roasted red pepper, drained and cut into strips  
1/2 cup all-purpose flour  
1 egg  
2 tablespoons water  
1 pinch salt  
1 cup panko bread crumbs  
vegetable oil for deep-frying

## Directions

Lay out the shrimp on a clean surface so the two halves are spread open like a book. Place a strip of mozzarella cheese in the center, then a strip of roasted pepper. Close the shrimp and wrap each one with a slice of prosciutto.

Place the flour in a small dish. In a separate dish, whisk together the egg, water and salt with a fork. Place the panko crumbs in a third dish. Heat the oil in a large skillet over medium to medium-high heat or until it reaches 375 degrees F (190 degrees C). Dip the wrapped shrimp in flour to coat, then dip in the egg mixture. Roll in the panko crumbs until evenly coated.

Fry the shrimp in the hot oil until golden brown and cheese is melting, about 1 minute per side. Remove with a slotted spoon and drain on paper towels before serving.

# Shrimp in Lobster Sauce

## Ingredients

2 tablespoons vegetable oil  
2 cloves garlic, minced  
1 pound ground pork  
1 pound fresh shrimp, peeled and deveined  
2 tablespoons soy sauce  
1/2 teaspoon white sugar  
5 green onions, chopped  
1 cup water, or as needed  
1 tablespoon cornstarch  
1 tablespoon cold water  
2 eggs, beaten

## Directions

Heat the oil in a large skillet over medium heat. Add garlic, and cook for a few minutes, just until fragrant. Crumble in the pork; cook and stir until no longer pink, about 5 minutes. Add the shrimp; cook and stir until pink and opaque.

Mix in the soy sauce, sugar and green onions. Pour in 2 cups of water, and bring to a boil. Simmer for 3 minutes. Stir together remaining water and cornstarch. Stir into the skillet gently and allow to simmer until thickened. Turn off the heat to ensure a smooth sauce. Stir in the eggs, and serve immediately over rice.

# Greek Shrimp Dish From Santorini

## Ingredients

1/4 cup butter  
2 tablespoons garlic, minced  
1 bunch flat-leaf parsley, chopped  
2 pints grape tomatoes, halved  
1/2 (750 milliliter) bottle dry white wine  
2 pounds peeled and deveined medium shrimp  
1 (4 ounce) container crumbled feta cheese  
2 lemons, halved  
2 sprigs fresh flat-leaf parsley

## Directions

Melt the butter in a saucepan over medium heat. Stir in the garlic, chopped parsley, tomatoes, and wine. Bring to a simmer, then reduce heat to medium-low, and cook for 1 hour, stirring occasionally, until the sauce has slightly thickened.

Preheat oven to 250 degrees F (120 degrees C).

Stir the shrimp into the tomato sauce, and cook for 2 minutes; remove from the heat. Pour the shrimp mixture into a shallow baking dish, and sprinkle with crumbled feta cheese. Bake in the preheated oven until the feta has softened and the shrimp are no longer translucent, 45 minutes to 1 hour. Squeeze the lemon halves over the shrimp and garnish with the parsley sprigs to serve.



# Shrimp Fondue

## Ingredients

1 (16 ounce) container sour cream  
1 (8 ounce) package cream  
cheese  
1 (10.75 ounce) can condensed  
cream of shrimp soup  
1 dash Worcestershire sauce  
1 pinch garlic salt

## Directions

Melt sour cream, cream cheese, shrimp soup, Worcestershire sauce and garlic salt over a low heat in a medium size pot. Cook until melted together and the mixture has a creamy texture. Pour mixture into a serving bowl. Serve hot.

# Garlic Balsamic Shrimp

## Ingredients

1/2 cup balsamic vinegar  
1/4 cup olive oil  
5 cloves garlic, minced  
1 teaspoon dried basil  
salt to taste  
ground black pepper to taste  
1 1/2 pounds large shrimp, peeled  
and deveined  
1 red bell pepper, cut into large  
chunks  
1 onion, cut into chunks  
skewers

## Directions

In a large bowl, mix the vinegar, oil, garlic, basil, salt, and ground pepper. Place the shrimp, bell pepper, and onion in the bowl, and gently toss to coat. Cover, and allow to marinate at least 20 minutes in the refrigerator.

Heat a pan grill over high heat. Alternately thread the shrimp, onion chunks, and pepper chunks on skewers.

Place skewers on the pan grill, and cook 2 to 3 minutes per side, until shrimp is opaque.

# Artichoke and Shrimp Linguine

## Ingredients

8 ounces whole wheat linguine  
1/4 cup extra-virgin olive oil  
1 (16 ounce) package frozen fully cooked salad shrimp, thawed  
6 cloves garlic, minced  
1 teaspoon crushed red pepper flakes  
1 (14 ounce) can quartered artichoke hearts, drained  
1/2 cup sliced black olives  
1/4 cup lemon juice  
1/8 teaspoon salt  
1/2 cup grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add linguine, and cook until tender, about 8 minutes. Drain.

Meanwhile, heat the olive oil in a large skillet over medium heat. Add the shrimp, garlic and red pepper flakes; cook and stir until garlic is lightly browned and shrimp is hot, about 5 minutes. Mix in the artichoke hearts, black olives, lemon juice and salt; cook until heated through. Toss with pasta in a serving dish and top with Parmesan cheese before serving.

# Bayou Shrimp Rice Skillet

## Ingredients

1 small onion, chopped  
1/4 cup chopped green pepper  
1 garlic clove, minced  
1 tablespoon butter or margarine  
1 cup water  
1/2 cup cubed fully cooked ham  
1/2 cup tomato sauce  
1 1/2 teaspoons white wine  
vinegar or cider vinegar  
1/8 teaspoon pepper  
3/4 cup uncooked instant rice  
1/4 pound medium shrimp, peeled  
and deveined

## Directions

In a skillet, saute the onion, green pepper and garlic in butter until crisp-tender. Stir in the water, ham, tomato sauce, vinegar and pepper. Bring to a boil. Reduce heat; cover and simmer for 3 minutes. Add the rice; cover and cook for 5 minutes. Add the shrimp; cook 3-5 minutes longer or until shrimp turn pink and rice is cooked.

# Creamy Saffron Shrimp with Gnocchi and

## Ingredients

1 tablespoon butter  
1 large onion, thinly sliced  
6 mushrooms, sliced  
1 teaspoon brown sugar  
1 (16 ounce) package potato gnocchi  
20 peeled and deveined large shrimp (21 to 30 per pound)  
3 tablespoons reduced-fat sour cream  
1 teaspoon paprika  
1 pinch saffron  
salt to taste  
2 tablespoons shredded fresh basil  
1/4 cup grated Parmesan cheese

## Directions

Melt the butter in a large skillet over medium heat. Stir in the onion, mushrooms, and brown sugar. Cook and stir until the onion has cooked to a deep brown color, about 10 minutes. Remove the caramelized onions and set aside.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the gnocchi and return to a boil. Cook until the gnocchi floats to the top, about 3 minutes; drain, and keep warm.

Place the skillet over medium-high heat, and stir in the shrimp. Cook and stir until the shrimp have turned pink on the outside and are no longer translucent in the center, about 5 minutes. Add the caramelized onions, sour cream, paprika, and saffron. Cook and stir until the mixture begins to simmer, then gently fold in the cooked gnocchi, then season to taste with salt.

Pour the gnocchi into a serving dish, and sprinkle with shredded basil and Parmesan cheese to serve.

# Asian Shrimp and Peanut Stir-Fry

## Ingredients

2 tablespoons vegetable oil,  
divided  
3 eggs, slightly beaten  
1 pound uncooked large shrimp,  
peeled, deveined and chopped  
1 cup shredded carrots  
1/2 cup finely chopped unsalted  
peanuts  
2 tablespoons lime juice  
1 (4.7 ounce) package Knorr®  
Asian Sides, Teriyaki Noodles,  
prepared according to package  
directions

## Directions

Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat and cook eggs, stirring frequently, until set. Remove eggs to large serving bowl and set aside.

Meanwhile season shrimp, if desired, with salt and pepper. Add remaining 1 tablespoon oil to same skillet and cook shrimp, stirring occasionally, 3 minutes or until shrimp turn pink. Stir shrimp and remaining ingredients into eggs.

Garnish, if desired, with chopped green onions.

# Cheddar Jalapeno Shrimp

## Ingredients

2 pounds large shrimp, peeled and deveined and butterflied  
8 ounces sharp Cheddar cheese, cut into strips  
3 fresh jalapeno peppers, seeded  
1 teaspoon garlic powder  
1 teaspoon Old Bay Seasoning TM, or to taste  
2 pounds thick cut bacon

## Directions

Cut the jalapeno peppers into thin strips. Place a strip or two of jalapeno pepper and cheddar cheese inside each shrimp.

Sprinkle the stuffed shrimp with garlic powder and Old Bay Seasoning TM. Wrap each shrimp with a slice of bacon and secure with a toothpick. Thread shrimp onto skewers.

Grill over medium high heat for 10 to 15 minutes, or until firm.

# Shrimp and Quinoa

## Ingredients

1 1/2 cups water  
1 cup uncooked quinoa  
2 tablespoons olive oil  
1 red onion, chopped  
1/2 green bell pepper, chopped  
1/2 cup sliced fresh mushrooms  
6 fresh asparagus spears,  
trimmed and chopped  
1/4 cup golden raisins  
1 tablespoon minced fresh ginger  
root  
salt and pepper to taste  
1 pound medium shrimp - peeled  
and deveined  
1 lime, juiced  
2 tablespoons olive oil  
1/2 cup chopped Italian flat leaf  
parsley

## Directions

In a large pot, bring the water to a boil, and stir in the quinoa. Cover, reduce heat to low, and simmer 15 minutes. Remove from heat, and set aside 10 minutes, or until all liquid has been absorbed.

Heat 2 tablespoons olive oil in a skillet over medium heat, and saute the onion and green bell pepper until tender. Mix in the mushrooms, asparagus, raisins, and ginger, and continue cooking until asparagus is tender. Season with salt and pepper. Mix in the shrimp, and cook 5 minutes, or until opaque.

In a large bowl, mix the quinoa with the lime juice and remaining 2 tablespoons olive oil. Toss with the skillet mixture and parsley to serve.



# Shrimp with Spicy Tomato Sauce

## Ingredients

2 pounds medium shrimp - peeled and deveined  
4 cloves garlic, peeled and minced  
2 tablespoons olive oil  
8 plum tomatoes, finely chopped  
salt  
cayenne pepper  
1 tablespoon butter (optional)

## Directions

In a large skillet over medium heat, cook the garlic in the olive oil until just golden, approximately 2 minutes. Be careful not to burn the garlic. Add the tomatoes and sprinkle with salt and cayenne pepper. Bring to a gentle simmer and cook, stirring occasionally, for 15 minutes.

Season the shrimp with salt and add to the tomatoes. Cook 3 to 5 minutes, or until no longer pink. Stir in 1 tablespoon of butter for added richness, if desired.

# Shrimp, Broccoli, and Sun-dried Tomatoes

## Ingredients

1/2 pound large shrimp - peeled and deveined  
2 cups fresh broccoli florets  
1 (6 ounce) jar sun-dried tomatoes packed in oil, drained and chopped  
1/2 teaspoon minced garlic  
1/2 cup butter  
1 (8 ounce) package angel hair pasta

## Directions

Put the heat on under the pasta pot full of water.

In a large saute pan heat the oil from the drained sun-dried tomatoes. Add butter. When butter is melted saute the garlic about 1 minute, add the sun-dried tomatoes, heat for about 1 minute. Add shelled and deveined shrimp. Cook until shrimp are done, about 5-8 minutes.

When pasta water comes to a boil, toss in the broccoli florets. Cook about 2-3 minutes. Then add angel hair. Cook according to package instructions. Drain and turn into large past bowl.

Spoon shrimp mixture over pasta and serve.

# Fresh Tomato Shrimp Pasta

## Ingredients

8 ounces dry fettuccine pasta  
3 cloves garlic  
1/2 sweet onion, cut into wedges  
3 tablespoons fresh oregano leaves  
4 tablespoons olive oil  
4 medium tomatoes, chopped  
3 tablespoons chopped fresh basil  
salt and pepper to taste  
1 cup spinach leaves  
1 pound cooked shrimp - peeled and deveined  
8 ounces fresh mozzarella cheese, diced

## Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 8 minutes, or until tender. Drain.

In the container of a food processor, combine the garlic, onion and oregano. Pulse until finely chopped. Heat the olive oil in a large skillet over medium heat. Add the onion mixture; cook and stir until fragrant and almost golden. Mix in the tomatoes, basil, salt and pepper. Simmer for about 5 minutes while the pasta is cooking, stirring occasionally.

Mix in spinach until it wilts, then just before the pasta is done, stir in the shrimp. Cook until heated through. Toss with pasta in a large serving bowl, and mix in mozzarella cheese.

# Easy Shrimp Dinner

## Ingredients

2 1/2 cups water  
3 cubes chicken bouillon  
3 pounds shrimp, peeled and deveined  
1/3 cup chopped green onion  
1/4 cup soy sauce  
salt to taste  
1/4 cup cornstarch  
1/4 cup cold water  
12 ounces trimmed snow peas  
4 small ripe tomatoes, diced

## Directions

In a large saucepan, heat 2 1/2 cups water to a boil over medium-high heat. Dissolve bouillon in boiling water. Add shrimp, green onion, soy sauce and salt. Boil for 3 minutes.

Dissolve cornstarch in cold water; stir into shrimp mixture. Cook until sauce is thick, then add tomatoes and snow peas. Serve hot.

# Singapore Noodle Curry Shrimp

## Ingredients

2/3 cup chicken broth  
1 tablespoon oyster sauce  
1 1/2 tablespoons soy sauce  
1 1/2 teaspoons white sugar  
3 tablespoons peanut oil  
1 1/2 teaspoons curry powder  
1 clove garlic, minced  
1 teaspoon minced fresh ginger root  
1 small red bell pepper, diced  
1 small red onion, chopped  
4 green onions, chopped into 1 inch pieces  
1 (12 ounce) package frozen cooked cocktail shrimp  
1 1/2 cups frozen baby peas  
1/2 (8 ounce) package rice noodles, broken into 3 inch pieces and soaked

## Directions

Combine chicken broth, oyster sauce, soy sauce and sugar in a small bowl, and set aside.

In a large skillet, heat the oil over medium-high heat. Add curry powder, garlic, and ginger; stir-fry for 10 seconds. Add peppers, onions, and scallions; stir-fry for 3 to 5 minutes. Stir in chicken stock mixture, and bring to a boil over high heat. Add shrimp and peas, and cook until hot. Add noodles, and cook until dish is heated thoroughly. Serve immediately.

# Shrimp Versailles

## Ingredients

3 tablespoons margarine  
2 tablespoons sliced green onion  
1 1/2 pounds fresh shrimp, shelled  
and deveined without tails  
1 (8 ounce) package cream  
cheese, cubed  
3 tablespoons milk  
1/2 cup shredded Swiss cheese  
2 tablespoons dry white wine  
1/8 teaspoon ground red pepper  
1/4 cup fine dry bread crumbs  
2 tablespoons melted margarine

## Directions

Preheat oven to BROIL. Lightly grease a 1 to 1 1/2 quart baking dish.

In a large skillet over medium heat, melt 3 tablespoons of margarine and saute the green onions. Toss in shrimp and saute until pink, about 5 minutes.

Remove shrimp with slotted spoon and set aside. Add cream cheese and milk to skillet, stirring constantly until cheese melts. Stir in Swiss cheese, wine, cooked shrimp, and red pepper. Cook until all cheese is melted and shrimp are heated through.

Pour mixture into prepared baking dish. Combine bread crumbs and 2 tablespoons of melted margarine, sprinkle over shrimp mixture.

Broil for 1 to 2 minutes or until golden brown.

# Creole Shrimp And Pasta Meuniere

## Ingredients

2 (8 ounce) packages angel hair pasta  
7 tablespoons butter  
1 tablespoon Worcestershire sauce  
hot pepper sauce, to taste  
jalapeno pepper sauce, to taste  
1/2 lemon, juiced  
1/2 teaspoon fines herbs  
1 bay leaf  
1/2 teaspoon dried thyme  
3 tablespoons vegetable oil  
1 1/4 pounds large shrimp - peeled and deveined  
2 tablespoons chopped fresh parsley

## Directions

Cook pasta in a large pot of boiling water until done. Drain.

Meanwhile, melt butter in a small saucepan over very low heat. Add Worcestershire sauce, and hot sauces to taste; mix well. Stir in lemon juice, herb mix, bay leaf, and thyme. Keep warm, but do not simmer.

Heat oil in large skillet. Saute shrimp in oil for 3 to 4 minutes, or just until shrimp turn pink. Pour off all but 1 tablespoon liquid from skillet. Remove and discard bay leaf. Add butter sauce, and stir well. Stir in parsley. Serve over angel hair pasta.

# Saucy Sauteed Shrimp

## Ingredients

1 tablespoon olive oil  
1 pound fresh jumbo shrimp,  
peeled and deveined  
2 cloves garlic, minced  
1 1/2 cups Prego® Traditional  
Italian Sauce  
1 tablespoon chopped fresh  
parsley  
1 teaspoon crushed red pepper

## Directions

Heat oil in skillet. Add shrimp and garlic. Cook over medium-high heat 3 minutes, stirring often.

Add pasta sauce, parsley and pepper and cook over low heat until shrimp are pink.



# Shrimp Creole IV

## Ingredients

3 pounds medium shrimp - peeled, deveined and shells reserved  
1/2 onion, chopped  
1 carrot, finely chopped  
2 strips celery, chopped  
4 cups water  
  
1/3 cup bacon grease  
2 onions, chopped  
2 strips celery, chopped  
1 tablespoon minced garlic  
1 large chopped green bell pepper  
2 bay leaves  
salt to taste  
1 1/2 teaspoons freshly ground black pepper  
2 teaspoons brown sugar  
1 teaspoon cayenne pepper  
1 teaspoon hot pepper sauce (e.g. Tabasco, etc.), or to taste  
1 teaspoon dried rosemary  
1 teaspoon dried thyme  
1 teaspoon dried basil  
4 tomatoes, chopped  
2 cups canned tomato sauce  
1 cup chopped green onion

## Directions

In a medium stock pot, combine the reserved shrimp shells, 1/2 onion, 1 carrot, 2 strips celery, and 4 cups water. Simmer for 1 hour, uncovered; stirring occasionally. Strain the stock into a smaller saucepan, boil and reduce the stock to 2 cups. Remove from heat.

In a heavy skillet, melt grease over medium heat. Add the onions, celery, garlic and green bell pepper; saute until soft and beginning to caramelize around the edges.

Add the bay leaves, salt, black pepper, brown sugar, cayenne pepper, hot sauce, and 2 cups reduced shrimp stock. Bring to a boil and add crushed rosemary, crushed thyme, crushed basil, tomatoes, and tomato sauce.

Cover and simmer over low/medium heat, stirring occasionally, for 1 hour.

Add the cleaned and deveined shrimp. Stir, cover and turn off the heat. Let the shrimp sit for 15 to 20 minutes or until pink throughout. Sprinkle the green onions on top.

# Kahala's Shrimp and Broccoli Toss

## Ingredients

1 bunch broccoli florets  
1 (16 ounce) package uncooked  
angel hair pasta  
1/4 cup margarine  
2 tablespoons olive oil  
1/2 medium chopped onion  
2 tablespoons minced garlic  
1 pound small frozen shrimp,  
thawed  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black  
pepper  
1/4 cup shredded mozzarella  
cheese

## Directions

Bring a pot of water to a boil, and cook the broccoli 5 minutes, just until tender. Drain, and set aside.

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, cook for 4 minutes, until al dente, and drain.

Heat the margarine and olive oil in a skillet, and cook the onion and garlic until tender. Mix in broccoli and shrimp, and cook until heated through. Toss with the cooked pasta, season with salt and pepper, and top with cheese to serve.

# Creamy Shrimp Scampi

## Ingredients

1/4 cup flour  
salt and pepper to taste  
24 large shrimp in shell (21 to 25 per lb), peeled and deveined  
2 tablespoons olive oil  
2 tablespoons finely chopped shallot  
1 large clove garlic, pressed  
1/2 cup Chardonnay wine  
1 cup chicken broth, divided  
1 tablespoon lemon juice  
1 cup heavy cream  
1/2 cup butter  
2 tablespoons chopped fresh parsley  
1/4 cup grated Romano cheese

## Directions

Place the flour on a rimmed plate, and season with salt and pepper. Toss the shrimp in the flour, and shake off excess. Heat the oil in a large skillet over medium heat; cook the shrimp until pink, about 2 minutes per side. Remove shrimp from skillet, and reserve.

Discard all but 1 tablespoon oil from the skillet. Cook the shallots and garlic in the oil until soft, about 2 minutes. Pour in the wine, 1/2 cup chicken broth, and the lemon juice. Simmer for about 5 minutes, or until reduced to about 3/4 cup. Stir in the remaining 1/2 cup of chicken broth and the cream, and simmer until sauce is reduced and thickened slightly, approximately 10 minutes more. Add the butter, and stir until melted.

Return the shrimp to the skillet; simmer until heated through, about 3 minutes. Sprinkle with the parsley and Romano cheese before serving.

# Sizzling Sherry Shrimp with Garlic

## Ingredients

1/4 cup olive oil  
4 cloves garlic, minced  
1 teaspoon crushed red pepper flakes  
1 teaspoon paprika  
1 pound medium shrimp, peeled and deveined  
2 tablespoons dry sherry or lemon juice  
salt and freshly ground black pepper to taste  
2 tablespoons chopped Italian flat leaf parsley

## Directions

Heat olive oil, garlic, red pepper flakes, and paprika in a large skillet over medium-high heat. Once the oil is hot and the garlic has turned golden brown, increase heat to high and add the shrimp. Cook until the shrimp turn pink and opaque, about 3 minutes.

Deglaze the pan with sherry or lemon juice and season to taste with salt and pepper. Serve garnished with chopped parsley.

# Steve's Spicy Shrimp Kabobs

## Ingredients

20 large shrimp, peeled and deveined  
1 lime, juiced  
2 tablespoons fresh chopped cilantro  
1 large clove garlic, minced  
10 fresh jalapeno peppers, halved lengthwise and seeded  
20 slices bacon  
4 wooden skewers, soaked in water

## Directions

Preheat a grill for high heat.

Toss shrimp together with the lime juice, cilantro, and minced garlic. Place one shrimp inside each jalapeno half, and wrap with a slice of bacon. Thread onto skewers, 5 shrimp per skewer.

Lightly oil the grill grate. Place skewers on the grill and cook for 4 to 5 minutes per side or until the bacon has browned and the shrimp are pink.

# Angel Shrimp Pasta

## Ingredients

1/2 cup margarine  
1 onion, chopped  
1 1/2 cups sliced fresh mushrooms  
1 (10.75 ounce) can condensed cream of mushroom soup  
8 ounces jalapeno processed cheese spread  
1 pound fresh shrimp, peeled and deveined  
1 pound angel hair pasta

## Directions

In a large skillet over medium heat, melt margarine and saute onions and mushrooms; add soup and processed cheese spread and blend together.

Add shrimp and cook for about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until al dente; drain.

Pour sauce over pasta and serve.

# Ultimate Shrimp Scampi

## Ingredients

1 (16 ounce) package angel hair pasta  
1/2 cup butter  
4 cloves garlic, minced  
1/2 cup minced onion  
1 tablespoon chopped fresh parsley  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 dash Worcestershire sauce  
1/4 cup lemon juice  
1 teaspoon dry white wine  
1 pound peeled and deveined medium shrimp  
1/2 cup Asiago cheese, diced  
1 large avocado - peeled, pitted and diced

## Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the angel hair pasta, and cook until al dente, 2 to 3 minutes; drain.

Melt the butter in a large skillet over medium heat. Stir in the garlic, onion, parsley, salt, pepper, Worcestershire sauce, lemon juice, and white wine. Once the mixture begins to bubble, increase the heat to medium-high, and stir in the shrimp. Cook and stir until the shrimp turn pink, and are no longer transparent in the center, about 5 minutes.

Serve the scampi over a bed of angel hair pasta, and sprinkle with Asiago cheese and avocado to serve.

# Classic Crab and Shrimp Salad

## Ingredients

6 ounces fresh crabmeat, drained and flaked  
5 ounces small cooked shrimp, chopped  
1 stalk celery, diced  
1 green bell pepper, seeded and chopped  
1 onion, diced  
3/4 cup mayonnaise  
2 teaspoons fresh dill, finely chopped  
1 teaspoon Worcestershire sauce  
salt and ground black pepper to taste

## Directions

Place the crabmeat, shrimp, celery, bell pepper, and onion into a bowl. Stir in the mayonnaise, dill, and Worcestershire sauce until evenly blended. Season to taste with salt and pepper. Refrigerate 1 hour before serving.



# Drunken Shrimp

## Ingredients

2 tablespoons canola oil  
1 onion, chopped  
6 cloves garlic, chopped  
2 tablespoons minced fresh ginger root  
2 pounds large shrimp, peeled and deveined  
1 pinch salt  
1/2 teaspoon ground black pepper  
1 tablespoon red pepper flakes, or to taste  
3/4 cup beer  
1/4 cup ketchup  
1 tablespoon white sugar  
1 tablespoon cornstarch  
1 tablespoon water  
1 tablespoon sesame oil  
3 green onions, chopped

## Directions

Heat canola oil in a large skillet over high heat, and cook and stir onion, garlic, and ginger just until fragrant, about 15 seconds. Add the shrimp, salt, and black pepper, and cook and stir until the shrimp is slightly pink, about 5 minutes. Stir in the beer, ketchup, and sugar, and bring the sauce to a boil.

Dissolve the cornstarch in the water, and stir into the boiling sauce. Cook until the sauce returns to a boil and thickens, the shrimp are bright pink on the outside, and the meat is no longer transparent in the center, about 5 minutes. Stir in the sesame oil; remove from heat. Sprinkle with the green onions.

# Layered Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) jar cocktail sauce  
1/2 pound cooked baby shrimp  
3 green onions, chopped  
1 (2.25 ounce) can sliced black olives, drained

## Directions

Spread cream cheese on a medium round serving platter. Layer with cocktail sauce. Top with baby shrimp, green onions and olives. Chill in the refrigerator at least 30 minutes before serving.

# Island Shrimp and Rice

## Ingredients

8 ounces bacon  
3 tablespoons bacon drippings  
1 large onion, finely chopped  
1 1/2 cups uncooked long grain white rice  
3 1/4 cups chicken broth, divided  
1 (14.5 ounce) can diced tomatoes with juice  
2 teaspoons fresh lemon juice  
1 1/2 teaspoons Worcestershire sauce  
1 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cayenne pepper  
1/4 teaspoon ground black pepper  
2 pounds medium shrimp - peeled and deveined  
1/4 cup chopped fresh parsley

## Directions

Place bacon in a large, heavy pot over medium-high heat, and cook until evenly brown. Remove, and set aside. Drain drippings, reserving 3 tablespoons in the pot.

Place onion in the pot with the bacon drippings, and cook 5 minutes over medium heat, stirring constantly, until tender. Mix in the rice, 2 1/4 cups broth, tomatoes with juice, lemon juice, and Worcestershire sauce. Season with salt, nutmeg, cayenne pepper, and black pepper. Bring to a boil, reduce heat to low, cover, and simmer 20 minutes.

Stir the cooked bacon, remaining 1 cup broth, and shrimp into the pot. Continue cooking 10 minutes, uncovered, over low heat. Sprinkle with parsley to serve.

# Shrimp and Veggie Stew

## Ingredients

1 pound uncooked medium shrimp, peeled and deveined  
1/4 cup lime juice  
4 fresh jalapeno peppers  
6 banana peppers  
1 medium onion, chopped  
2 cups chopped okra  
cooking spray  
2 (14.5 ounce) cans diced tomatoes with juice  
1 tablespoon tomato paste  
1 cup sliced yellow squash  
1/4 teaspoon dried thyme

## Directions

In a large resealable plastic bag, toss the shrimp with the lime juice to coat. Set aside.

Remove the seeds from 2 of the jalapeno peppers and 4 of the banana peppers. In a food processor, chop all the jalapeno peppers, all the banana peppers, onion, and okra.

Spray a large, deep skillet with cooking spray. Place the pepper mixture in the skillet, and cook and stir 5 minutes over medium heat. Mix in the diced tomatoes and juice, tomato paste, and squash. Bring to a boil. Reduce heat to low, and simmer 10 minutes, until squash is tender. Season with thyme.

Mix the shrimp into the skillet. Bring the mixture to a boil, and cook 5 minutes, until shrimp are opaque.

# Citrus Garlic Shrimp

## Ingredients

1 (16 ounce) package linguini  
pasta  
1/2 cup olive oil  
1/2 cup orange juice  
1/3 cup lemon juice  
3 cloves garlic, peeled  
5 teaspoons grated lemon peel  
4 teaspoons grated orange peel  
1 teaspoon salt  
1/4 teaspoon pepper  
1 pound uncooked medium  
shrimp, peeled and deveined  
Shredded Parmesan cheese

## Directions

Cook linguine according to package directions. Meanwhile, in a blender or food processor, combine the next eight ingredients; cover and process until blended. Pour into a large skillet; heat through.

Add the shrimp; cook for 5 minutes or until shrimp turn pink. Drain linguine; toss with shrimp mixture. Sprinkle with Parmesan cheese and parsley if desired.

# Shrimp Francesca

## Ingredients

1 pound uncooked large shrimp,  
peeled and deveined  
1 (8 ounce) can (8 to 10 count)  
artichoke hearts in water, drained  
1/2 cup Italian seasoned bread  
crumbs  
1 tablespoon chopped fresh  
parsley  
1 lemon, juiced  
1/2 cup butter  
1 1/2 tablespoons minced garlic  
1 tablespoon finely shredded  
imported Romano cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13-inch baking dish.

Arrange the shrimp in the bottom of the prepared baking dish. Gently squeeze any excess liquid from the artichoke hearts, break the hearts into quarters, and arrange in spaces between the shrimp. Sprinkle the bread crumbs and parsley over the shrimp and artichoke hearts; sprinkle lemon juice over the crumbs.

Melt butter with garlic in a small saucepan over medium-low heat; drizzle the butter mixture over the bread crumbs. Sprinkle the top with Romano cheese.

Bake in the preheated oven until the crumbs and cheese brown lightly and the shrimp turn opaque and orange-pink in color, 10 to 12 minutes. Serve hot.

# Shrimp Summer Rolls with Asian Peanut Sauce

## Ingredients

1/4 pound medium shrimp -  
peeled and deveined  
2 tablespoons olive oil  
salt and ground black pepper to  
taste  
1/4 cup shredded napa cabbage  
2 tablespoons shredded carrot  
3 cloves garlic, minced  
1 tablespoon grated fresh ginger  
2 tablespoons teriyaki sauce  
2 tablespoons fresh lime juice  
4 (8 inch) round sheets rice paper

1/2 cup chunky peanut butter  
2 tablespoons teriyaki sauce  
2 tablespoons sesame oil  
2 tablespoons hot sauce  
3 cloves garlic, minced  
salt and ground black pepper to  
taste  
1 tablespoon grated fresh ginger

## Directions

Preheat an outdoor grill or grill pan for medium-high heat.

Place the shrimp in a bowl and toss with olive oil and salt and black pepper.

Grill the shrimp on the preheated grill until opaque, 2 minutes per side. Remove from the grill and set aside.

Combine the cabbage, carrot, garlic, 1 tablespoon ginger, teriyaki sauce, and lime juice in a bowl, stir well.

Working with one at a time, wet rice paper with water and lay out on a clean surface. Place a quarter of the cabbage mixture in the center of the paper, top with a quarter of the shrimp. Shape the filling into a log shape and roll the rice paper around the filling, tucking the ends in as you go. Repeat with the remaining rice papers.

Whisk together the peanut butter, teriyaki sauce, sesame oil, hot sauce, garlic, 1 tablespoon ginger, salt and pepper. Slice the rolls in half on an angle, and serve with the peanut sauce on the side.

# Shrimp Cognac and Baked Cheese Grits

## Ingredients

6 cups water  
3/4 teaspoon salt  
2 cups yellow grits  
1 3/4 teaspoons salt  
1/2 teaspoon ground black pepper  
1/2 cup unsalted butter  
2 tablespoons minced garlic  
1 (8 ounce) package shredded Cheddar cheese  
3 eggs  
1 cup whole milk

1/4 cup clarified butter  
2 tablespoons minced garlic  
1 leek, halved and cut into 1/4-inch pieces  
2 ounces fresh morel mushrooms, chopped  
3 ounces fresh oyster mushrooms, chopped  
3 ounces fresh chanterelle mushrooms, chopped  
2 tomatoes, peeled, seeded, and chopped  
1 tablespoon Creole seasoning  
1/2 cup cognac  
1/2 cup shrimp stock  
1/3 cup veal stock  
1 pound peeled and deveined gulf shrimp  
2 tablespoons chopped fresh thyme  
3 tablespoons unsalted butter  
salt and black pepper to taste

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Bring the water and 3/4 teaspoon of salt to a boil in a large pot. Whisk in the grits and return to a boil. Reduce heat to low, and cook, stirring frequently until the grits are tender and very thick, about 30 minutes. Remove from the heat, and stir in 1 3/4 teaspoons of salt and 1/2 teaspoon of pepper, 1/2 cup butter, 2 tablespoons garlic, and the Cheddar cheese until the cheese has melted. Beat the eggs in a bowl with the milk until smooth, then stir into the grits until evenly combined. Pour into the prepared baking dish.

Bake in the preheated oven until the grits are hot in the center, and the top is golden brown, about 1 hour.

Meanwhile, melt the clarified butter in a skillet over medium heat. Stir in 2 tablespoons of garlic, and cook until golden, about 2 minutes. Add the leeks, and cook 1 minute more. Stir in the morel mushrooms, oyster mushrooms, chanterelle mushrooms, tomatoes, and Creole seasoning; cook and stir until the mushrooms begin to release their liquid, about 3 minutes. Pour in the cognac and simmer 2 minutes before pouring in the shrimp stock and veal stock. Return to a simmer, and cook until the liquid has reduced by half. Stir in the shrimp, thyme, and 3 tablespoons of butter. Cook and stir over low heat until the shrimp is no longer translucent, about 4 minutes; season to taste with salt and pepper.

Serve the shrimp and mushroom sauce alongside the baked grits.



# Shrimp Gumbo

## Ingredients

2 tablespoons vegetable oil  
2 tablespoons all-purpose flour  
2 pounds medium shrimp, peeled and deveined  
2 tablespoons vegetable oil  
3 cups chopped okra  
2 onions, chopped  
1 (14.5 ounce) can diced tomatoes  
2 quarts water  
1 bay leaf  
3 cloves garlic, minced  
1 teaspoon salt  
1 red bell pepper, chopped  
ground black pepper to taste

## Directions

In a large skillet over high heat, add 2 tablespoons oil and flour to the pan, and whisk together quickly. Continue cooking and stirring until a dark roux forms. Stir in shrimp. Cook and stir for a few minutes, until the shrimp turns pink. Set aside.

In another pan, heat 2 tablespoons oil over medium heat. Stir in okra and onions; cook until okra is tender. Mix in tomatoes. Add water, bay leaf, garlic, salt, red pepper, and the shrimp mixture. Cover, and cook slowly for 30 minutes.

# Amazing Spicy Grilled Shrimp

## Ingredients

1/3 cup olive oil  
1/4 cup sesame oil  
1/4 cup chopped fresh parsley  
2 tablespoons hot sauce  
2 tablespoons minced garlic  
1 tablespoon ketchup  
1 tablespoon Asian chile paste  
1 teaspoon salt  
1 teaspoon black pepper  
3 tablespoons lemon juice  
2 pounds large shrimp, peeled and deveined  
12 wooden skewers, soaked in water

## Directions

Whisk together the olive oil, sesame oil, parsley, hot sauce, minced garlic, ketchup, chile sauce, salt, pepper, and lemon juice in a mixing bowl. Set aside about 1/3 of this marinade to use while grilling.

Place the shrimp in a large, resealable plastic bag. Pour in the remaining marinade and seal the bag. Refrigerate for 2 hours.

Preheat an outdoor grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Cook shrimp for 2 minutes per side until opaque, basting frequently with reserved marinade.

# Skewered Shrimp

## Ingredients

3 tablespoons soy sauce  
2 tablespoons lemon juice  
1 tablespoon chili sauce  
3/4 teaspoon ground ginger  
1 pound uncooked medium shrimp, peeled and deveined

## Directions

In a bowl, combine the soy sauce, lemon juice, chili sauce and ginger; mix well. Pour half into a large resealable plastic bag; add the shrimp. Seal bag and turn to coat; refrigerate for 2 hours. Cover and refrigerate remaining marinade.

Drain and discard marinade from shrimp. Thread onto metal or soaked wooden skewers. Grill, uncovered, over medium heat for 6-8 minutes or until shrimp turn pink, turning once. Serve with reserved marinade.

# Pasta With Shrimp, Oysters, and Crabmeat

## Ingredients

1/2 cup butter  
1/2 cup olive oil  
3 tablespoons minced garlic  
1 1/4 cups chopped fresh parsley  
2 tablespoons fresh lemon juice  
1 pinch crushed red pepper  
salt and pepper to taste

1 (16 ounce) package bow tie pasta  
2 (10 ounce) containers shucked small oysters, drained  
1/4 cup butter  
1 tablespoon olive oil  
1 1/4 pounds peeled and deveined small shrimp  
1 pound fresh lump crabmeat  
salt and pepper to taste  
1/4 cup chopped fresh parsley

## Directions

Melt 1/2 cup butter and 1/2 cup olive oil together in a saucepan over medium heat. Stir in the garlic, and cook until fragrant, about 3 minutes. Stir in the 1 1/4 cups of parsley, and cook for 1 minute more. Season with lemon juice, crushed red pepper, salt, and pepper; set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, bring a few cups of water to a boil in a saucepan over high heat. Stir in the oysters and turn off the heat. Allow the oysters to stand for 3 minutes, then drain and set aside. Melt 1/4 cup butter and 1 tablespoon olive oil together in a large skillet over medium-high heat. Stir in the shrimp, and cook until they turn pink and begin to firm. Add the crab meat and drained oysters; continue cooking until the shrimp have turned opaque in the center, and the crab is hot.

Toss the seafood with the drained pasta, and season to taste with salt and pepper. Pour in the sauce, and toss gently to coat. Sprinkle with remaining 1/4 cup of chopped parsley before serving.

# Shrimp de Jonghe II

## Ingredients

1/2 gallon water  
1 small onion, quartered  
1 strip celery, roughly chopped  
2 bay leaves  
3 tablespoons fresh lemon juice  
2 pounds unshelled raw shrimp

1 cup butter, softened  
1 cup dry bread crumbs  
1/4 cup sour cream  
1/4 cup chopped fresh parsley  
2 cloves garlic, crushed  
1 teaspoon salt  
1 teaspoon Worcestershire sauce  
1 teaspoon steak sauce  
1 teaspoon coarsely ground black pepper  
1 1/2 tablespoons fresh lemon juice

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large pot, combine water, onion, celery, bay leaves, and 3 tablespoons of fresh lemon juice. Bring the liquid to a boil and add the unshelled shrimp. Simmer for 5 minutes, then remove the pot from the heat. Let shrimp cool in the liquid. Drain the shrimp and shell and devein them.

In a mixing bowl, cream the butter with an electric hand mixer or whisk, and thoroughly blend in the bread crumbs and sour cream. Slowly beat in the parsley, crushed garlic, salt, Worcestershire sauce, steak sauce, black pepper and juice of 1/2 lemon.

Arrange the shrimp in the bottom of 6 (5 ounce) ramekins and cover them with the butter mixture.

Bake in preheated oven until tops are lightly browned, about 10 to 15 minutes.

# Wild Rice Shrimp Saute

## Ingredients

2 1/3 cups water  
4 tablespoons butter or margarine, divided  
1 teaspoon lemon juice  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon ground mustard  
1/4 teaspoon pepper  
1 (6 ounce) package long grain and wild rice mix  
1 pound uncooked shrimp, peeled and deveined  
2 tablespoons chopped green pepper  
2 tablespoons chopped green onions

## Directions

In a saucepan over medium heat, combine water, 1 tablespoon butter, lemon juice, Worcestershire sauce, mustard and pepper; bring to a boil. Add rice with seasoning packet; return to a boil. Reduce heat; cover and simmer for 25-30 minutes or until rice is tender and liquid is absorbed. Meanwhile, in a skillet over medium heat, melt remaining butter. Add shrimp, green pepper and onions. Cook and stir for 7-9 minutes or until shrimp turn pink and are cooked through. Add rice; heat through.

# Fire Roasted Tomato and Feta Pasta with Shrimp

## Ingredients

1/2 pound linguine pasta  
1 tablespoon olive oil  
3 cloves garlic, minced  
12 medium shrimp, peeled and deveined  
1 (14.5 ounce) can fire roasted tomatoes  
1 tablespoon chopped fresh basil  
salt and pepper to taste  
1/2 cup crumbled feta cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat the olive oil in a large skillet over medium heat. Add the garlic; cook and stir until fragrant, about 1 minute. Add the shrimp, and cook until opaque, about 3 to 5 minutes. Pour in the tomatoes and heat through. Season with basil, salt and pepper.

Toss the cooked pasta in the sauce, and sprinkle with crumbled feta to serve.

# Spicy Shrimp (Chingri Maach)

## Ingredients

2 tablespoons vegetable oil  
2 onions, chopped  
1 tomato, chopped  
1 teaspoon garlic paste  
1/2 teaspoon ground turmeric  
1/2 teaspoon garam masala  
2 green chile peppers, seeded and minced  
salt to taste  
1 pound peeled and deveined shrimp  
1/4 cup cilantro leaves

## Directions

Heat oil over medium-high heat in a large skillet, and cook and stir onions until golden brown, about 8 minutes. Stir in tomato and cook for 2 minutes. Stir in garlic paste, turmeric, garam masala, green chile peppers, and salt, and cook for 2 minutes more.

Reduce heat to low, add the shrimp, and cook and stir over low heat until the shrimp are bright pink on the outside and the meat is no longer transparent in the center, about 8 minutes. Add a small amount of water if needed; the sauce should be thick. Sprinkle with cilantro.



# Shrimp Couscous Salad

## Ingredients

2 cups couscous

2 cups water

3/4 cup olive oil

1/4 cup apple cider vinegar

1 teaspoon Dijon mustard

1 teaspoon ground cumin

1 clove garlic, crushed

salt and pepper to taste

1 red bell pepper, chopped

1 yellow bell pepper, chopped

1 1/2 pounds cooked shrimp,  
peeled and deveined

2 medium tomatoes, chopped

1 cup chopped fresh parsley

1 cup crumbled feta cheese

## Directions

Pour water into a saucepan, and bring to a boil. Stir in couscous, cover, and remove from heat. Let stand for 5 minutes, then immediately fluff with a fork. (otherwise it will clump). Set aside to cool.

In a small bowl, whisk together the olive oil, cider vinegar, Dijon mustard, garlic, salt and pepper. Set aside.

In a large salad bowl, toss together the shrimp, cooled couscous, red and yellow bell peppers, tomatoes, parsley and feta cheese. Whisk vinaigrette to blend, then pour in about half of it over the couscous. Toss to coat, and add more dressing to coat thoroughly without drenching. Refrigerate at least 2 hours before serving.

# Shrimp Fried Rice II

## Ingredients

1 1/2 cups uncooked white rice  
3 cups water  
4 tablespoons vegetable oil  
1 cup fresh bean sprouts  
1/2 cup chopped onion  
1 1/2 cups cooked medium shrimp, peeled and deveined without tail  
1/4 cup chopped green onion  
2 eggs, beaten  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
4 tablespoons soy sauce  
1/4 teaspoon sesame oil

## Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Set aside and allow rice to cool.

Heat a large skillet or wok for 2 minutes. When the skillet or wok is hot, pour in vegetable oil, bean sprouts and onions. Mix well and cook for 3 minutes.

Mix in cooled rice and shrimp and cook for another 3 minutes. Stirring constantly.

Mix in green onions, eggs, salt, pepper, soy sauce and sesame oil. Cook for another 4 minutes, stirring continuously, until eggs are cooked and everything is blended evenly.

# Hot and Sour Shrimp Soup

## Ingredients

- 4 ounces thin egg noodles
- 1 tablespoon vegetable oil
- 1/2 cup sliced fresh mushrooms
- 2 cloves garlic, chopped
- 1 large tomato, cut into wedges
- 1 cup fresh pineapple chunks
- 1 stalk celery, sliced
- 2 tablespoons white sugar
- 3 cups chicken broth
- 3 cups water
- 3 tablespoons fresh lime juice
- 2 tablespoons soy sauce
- 1 pound large shrimp, peeled and deveined
- 1/8 teaspoon crushed red pepper
- 1/2 cup bean sprouts
- 1 green onion, thinly sliced

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large saucepan, heat oil over medium heat. Cook mushrooms and garlic in oil until soft (do not brown). Stir in tomato, pineapple, celery and sugar and cook until tomatoes begin to soften. Stir in chicken broth and water; bring to a boil. Reduce heat and stir in lime juice and soy sauce; simmer 5 minutes. Stir in shrimp and red pepper and simmer 3 minutes more, until shrimp are pink. Stir in bean sprouts, onion and reserved noodles. Heat through and serve.

# Shrimp Curry Rice

## Ingredients

2 1/3 cups water  
1 tablespoon butter or margarine  
1 (6 ounce) package long grain  
and wild rice mix  
1/2 teaspoon curry powder  
1 (6 ounce) can small shrimp,  
rinsed and drained  
4 bacon strips, cooked and  
crumbled

## Directions

Place water and butter in a large saucepan; stir in rice, contents of rice seasoning packet and curry powder. Bring to a boil. Reduce heat; cover and simmer for 15 minutes.

Add shrimp and bacon. Cover and simmer 10 minutes longer or until liquid is absorbed and rice is tender.

# Spicy Edam Shrimp Quiche

## Ingredients

1 tablespoon butter  
1/2 cup diced onion  
1/2 cup diced mushrooms  
1/2 teaspoon chopped fresh parsley  
2 tablespoons red wine  
3 eggs  
1/2 cup fat free sour cream  
1/4 teaspoon red pepper flakes  
1 pinch salt  
1 cup shredded Edam cheese  
1 cup cooked salad shrimp  
1 (9 inch) unbaked pie shell

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Stir in the onion, and cook until softened and translucent, then stir in mushrooms. Cook for an additional 3 minutes. Pour in red wine, and simmer until the liquid has nearly evaporated.

Whisk together eggs, sour cream, red pepper flakes, and salt until smooth; stir in cheese. Place shrimp into the pie shell in an even layer, sprinkle mushroom mixture over top, then pour in custard and spread evenly.

Bake in preheated oven for 50 minutes until set. Allow to cool for 10 minutes before serving.

# Shrimp Alfredo Pasta

## Ingredients

1 (16 ounce) jar Alfredo-style pasta sauce  
1 (16 ounce) package angel hair pasta  
2 pounds fresh shrimp, peeled and deveined  
1 cup butter, melted  
1/2 small green bell pepper, diced  
1/2 small red onion, finely chopped  
1 teaspoon garlic powder  
1/2 teaspoon ground cumin

## Directions

In a saucepan over low-temperature, heat the Alfredo sauce. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes or until al dente; drain.

Boil shrimp in a large pot of water until they turn orange. Then place in bowl with melted butter. Let shrimp marinate for 15 to 30 minutes; remove. In a large skillet over medium heat, saute the green pepper and onion in a small amount of oil.

Mix together the cooked pasta, shrimp, pepper-onion mixture and Alfredo sauce. Season with garlic powder and cumin.

# Grilled Shrimp Rice Noodle Bowl

## Ingredients

8 large fresh shrimp, peeled and deveined  
3 tablespoons olive oil  
3 cloves garlic  
1/2 cup fresh mint  
1/4 cup chopped fresh cilantro  
3 tablespoons fish sauce  
2 tablespoons honey  
1 lime, juiced  
1/4 teaspoon ground white pepper  
2 tablespoons fresh ginger root, minced  
3/4 cup shredded cabbage  
1 (6.75 ounce) package dried rice noodles

## Directions

Preheat grill for high heat. Combine garlic, 1/4 cup mint, cilantro, fish sauce, honey, lime juice and white pepper in food processor or blender. Puree until smooth.

Bring a large pot of water to a boil. Cook noodles and cabbage for two minutes, or until done.

Meanwhile, coat shrimp with olive oil, and grill over high heat until golden, turning once.

Mince the remaining 1/4 cup mint. Serve noodles and cabbage in a bowl, topped with sauce and shrimp, and garnished with mint.

# Shrimp Tempura

## Ingredients

1/2 cup rice wine  
1/4 teaspoon salt  
1/2 pound fresh shrimp, peeled  
and deveined  
2 quarts oil for deep frying  
1/4 cup all-purpose flour  
1/3 cup ice water  
1/4 cup cornstarch  
1 egg yolk  
1/4 teaspoon salt  
1/4 teaspoon white sugar  
1 teaspoon shortening  
1/2 teaspoon baking powder

## Directions

In a medium bowl, mix rice wine and salt. Place shrimp into the mixture. Cover and marinate in the refrigerator at least 20 minutes.

Heat oil in deep-fryer or large wok to 375 degrees F (190 degrees C).

In a medium bowl, mix together all-purpose flour, ice water, cornstarch, egg yolk, salt, white sugar, shortening and baking powder.

One at a time, dip shrimp into the flour mixture to coat. Carefully place a few shrimp at a time in the hot oil. Deep fry until golden brown on all sides, about 1 1/2 minutes. Use a slotted spoon to remove from oil. Drain on paper towels. Serve warm.



# Honey-Ginger Shrimp and Vegetables

## Ingredients

2 tablespoons olive oil  
3 cloves garlic, minced  
1/2 onion, chopped  
1 1/2 teaspoons ground ginger  
2 teaspoons red pepper flakes  
1 red bell pepper, chopped  
1/2 zucchini, halved lengthwise  
and sliced  
3 cups fresh mushrooms, coarsely  
chopped  
2 tablespoons cornstarch  
1/2 cup honey  
1 pound medium shrimp - peeled  
and deveined  
salt and pepper to taste

## Directions

Heat olive oil in a wok or large skillet over high heat until it begins to smoke. Stir in garlic, onion, ginger, and red pepper flakes. Quickly cook until the onion softens and just begins to brown. Stir in bell pepper, zucchini, and mushrooms; continue cooking until the zucchini softens, about 4 minutes.

Stir cornstarch into honey until smooth, then add to vegetables, and simmer until thickened, about 2 minutes. Add shrimp, and cook until they turn pink, about 3 minutes. Season to taste with salt and pepper before serving.

# Thai Shrimp and Noodles

## Ingredients

1 pound cooked medium shrimp, peeled and deveined  
1/3 cup Italian salad dressing  
8 ounces uncooked angel hair pasta  
1/4 cup chicken broth  
2 tablespoons minced fresh cilantro  
2 tablespoons chunky peanut butter  
1 tablespoon honey  
1 tablespoon soy sauce  
1 teaspoon minced fresh gingerroot  
1/2 teaspoon crushed red pepper flakes  
1 cup julienned carrots  
1 cup chopped green onions  
2 tablespoons vegetable oil  
1 tablespoon sesame oil

## Directions

In a large resealable plastic bag, combine shrimp and salad dressing. Seal bag and turn to coat; refrigerate for at least 15 minutes. Meanwhile, cook pasta according to package directions.

In a small bowl, combine the broth, cilantro, peanut butter, honey, soy sauce, ginger and pepper flakes; set aside. In a large skillet, saute carrots and onions in vegetable and sesame oils for 2-3 minutes or until crisp-tender.

Drain shrimp and discard marinade. Add shrimp to vegetables; cook for 2-3 minutes or until heated through. Drain pasta and place in a large bowl. Add shrimp mixture and peanut butter mixture; toss to coat.

# Fried Butterflied Shrimp

## Ingredients

1 pound large shrimp, peeled and deveined and butterflied  
1 quart water  
1 1/2 cups cornstarch  
2 eggs  
2 cups fresh bread crumbs  
5 cups oil for deep frying

## Directions

Preheat deep fryer or skillet with oil to 350 degrees F (175 degrees C).

In a large bowl, pour in water and mix in cornstarch and eggs.

Dip the shrimp into the mixture allowing them to be completely coated. Then roll the shrimp in the breadcrumbs. Coat the shrimp well with the breadcrumbs. Mix up the cornstarch batter again. Dip the breadcrumbs coated shrimp back into the cornstarch batter. Roll the shrimp in the breadcrumbs for a second time. Repeat for each shrimp.

Drop shrimp, one at a time, into the hot oil and cook shrimp until they are golden brown.

# Shrimp and Asparagus Fettuccine

## Ingredients

1 bunch fresh asparagus, trimmed and cut into 1 inch pieces  
3/4 cup olive oil, or more if needed  
6 cloves garlic, pressed  
salt and pepper to taste  
1 pound dry fettuccine pasta  
2 teaspoons olive oil  
1 pound uncooked shrimp - peeled, deveined, and tails removed  
2 tablespoons seafood seasoning (such as Old Bay®), or to taste  
1 cup shredded Parmesan cheese, or more if desired

## Directions

Separate the asparagus tips from the rest of the cut pieces, and set the tips aside. Heat 3/4 cup of olive oil over medium heat. Cook and stir the garlic in the hot oil until it begins to turn brown, about 5 minutes. Stir in the cut pieces of asparagus (not the tips), and season with salt and pepper. Cook and stir the asparagus until tender but still bright green, about 10 minutes, then add the asparagus tips. Cook and stir for 5 more minutes.

While the asparagus is cooking, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fettuccine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink, return to the pot, and drizzle 2 teaspoons of olive oil over the pasta.

Remove the asparagus from the skillet with a slotted spoon, leaving oil in skillet, and set the asparagus aside. Pat the shrimp dry with paper towels, and place in the hot skillet over medium-high heat. Sprinkle the shrimp with the seafood seasoning, and cook and stir the shrimp until they are pink and no longer translucent. Return the asparagus to the skillet, and cook the shrimp and asparagus until thoroughly heated, 2 to 3 more minutes.

Stir the shrimp and asparagus into the cooked fettuccine, and toss with shredded Parmesan cheese. The olive oil serves as the sauce, so add more as needed to generously coat the pasta, shrimp and asparagus.

# Thai Shrimp Curry

## Ingredients

1 tablespoon vegetable oil  
1/2 pound large shrimp, peeled  
and deveined  
2 cups frozen stir-fry vegetables,  
thawed  
4 teaspoons cornstarch  
1 1/2 cups COLLEGE INN®  
Culinary Broth, Thai Coconut  
Curry  
1/4 teaspoon red pepper flakes

### Optional Garnishes:

Cilantro  
Fresh basil

## Directions

Heat oil in large skillet. Add shrimp; stir-fry 2 minutes.

Add vegetables; stir-fry 2 minutes.

Dissolve cornstarch in broth; add red pepper flakes. Add to skillet.  
Cook, stirring, until thickened. Serve over noodles or rice and  
garnish with fresh basil and cilantro, if desired.

# Shrimp & Scallop Stroganoff

## Ingredients

2 tablespoons butter, divided  
1 (8 ounce) package fresh mushrooms, sliced  
1 pound shrimp, peeled and deveined  
1 pound sea scallops, rinsed and drained  
2 tablespoons all-purpose flour  
1/2 teaspoon ground black pepper  
1 (8 ounce) bottle clam juice  
1 cup sour cream  
2 tablespoons dry sherry  
1 tablespoon chopped fresh parsley

## Directions

Heat 1 tablespoon butter in a large skillet over medium-high heat. Stir in the mushrooms, and cook until golden. With a slotted spoon, remove mushrooms, and set aside.

Melt remaining 1 tablespoon butter in the skillet, and stir in shrimp and scallops; cook, turning, until the shrimp are pink, about 3 minutes. With a slotted spoon, remove shrimp and scallops, and set aside.

In a medium bowl, mix together the flour, black pepper, and clam juice.

Pour clam juice mixture into the skillet, and bring to a boil. Reduce heat to medium-low, and simmer until mixture thickens. Reduce heat to low, and stir in sour cream. Return mushrooms, shrimp, and scallops to the skillet; mix in sherry, and cook to heat through. Sprinkle with parsley.

# Shrimp Scampi and Tomato Broil

## Ingredients

2 tablespoons olive oil  
4 cloves garlic, minced  
1 pound large shrimp, peeled and deveined  
2 tomatoes, chopped  
1/2 cup white wine  
1 cup shredded mozzarella cheese  
2 tablespoons grated Parmesan cheese  
1 teaspoon dried parsley

## Directions

Preheat the oven's broiler, and set the oven rack about 6 inches from the heat source.

Heat the oil in a large, oven-proof skillet over medium heat; add the garlic, and cook until lightly browned, about 1 minute. Stir in the shrimp and the tomatoes. Cook just until the shrimp turn pink, 3 to 5 minutes. Pour in wine; simmer for 2 additional minutes.

Top shrimp with mozzarella cheese, and broil until the cheese is melted and golden. Sprinkle with Parmesan cheese and dried parsley before serving.

# Szechwan Shrimp

## Ingredients

4 tablespoons water  
2 tablespoons ketchup  
1 tablespoon soy sauce  
2 teaspoons cornstarch  
1 teaspoon honey  
1/2 teaspoon crushed red pepper  
1/4 teaspoon ground ginger  
1 tablespoon vegetable oil  
1/4 cup sliced green onions  
4 cloves garlic, minced  
12 ounces cooked shrimp, tails removed

## Directions

In a bowl, stir together water, ketchup, soy sauce, cornstarch, honey, crushed red pepper, and ground ginger. Set aside.

Heat oil in a large skillet over medium-high heat. Stir in green onions and garlic; cook 30 seconds. Stir in shrimp, and toss to coat with oil. Stir in sauce. Cook and stir until sauce is bubbly and thickened.



# My Special Shrimp Scampi Florentine

## Ingredients

1/3 cup butter  
1/3 cup olive oil  
2 tablespoons prepared basil pesto (such as Classico Б„Ÿ)  
3 cloves garlic, minced  
2 large plum tomatoes, seeded and diced  
1/4 teaspoon red pepper flakes, or to taste  
black pepper to taste  
1 pound large shrimp, peeled and deveined  
2 cups fresh spinach, rinsed and stemmed

## Directions

Combine the butter and the olive oil in a large skillet over medium heat. Stir in pesto, garlic, and tomatoes, and simmer until the tomatoes start to soften, about 2 minutes. Season with red pepper flakes and black pepper to taste.

Stir the shrimp into the sauce, and cook just until they turn pink, 3 to 5 minutes. Add the spinach, and stir until wilted, about 1 minute.

# Shrimp Tetrizzini

## Ingredients

2 tablespoons butter  
1 onion, chopped  
8 ounces shrimp, shelled and deveined  
8 ounces fresh mushrooms, sliced  
1/4 cup all-purpose flour  
1/4 cup mayonnaise  
1 teaspoon salt  
2 cups milk  
1/4 cup sherry  
1 (8 ounce) package spaghetti  
1/4 cup grated Parmesan cheese

## Directions

Cook spaghetti in a large pot of boiling salted water until al dente. Drain well.

Over a medium-low heat melt butter in a medium saucepan. Add onion to melted butter and stir until onion is soft. Add shrimp and mushrooms, cook for 5 minutes stirring often. Remove shrimp mixture from saucepan, place in a medium size bowl and set aside.

Remove saucepan from heat. Combine flour, mayonnaise, salt, milk, and sherry in the saucepan. Mix well. Return the saucepan to the heat and cook until sauce thickens.

Pour sauce into the bowl containing the shrimp mixture. Add the spaghetti to the bowl and mix well.

Place all ingredients in a 1-1/2 quart casserole dish (baking pan). Sprinkle the parmesan cheese on top of the mixture. Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Citrus Shrimp

## Ingredients

2 oranges, zested and juiced  
3 limes, zested and juiced  
2 tablespoons olive oil  
1/2 teaspoon salt, or to taste  
3 cloves garlic  
1 1/2 pounds large shrimp, peeled  
and deveined

## Directions

In a blender or food processor, combine the orange juice and zest, lime juice and zest, olive oil, garlic and salt. Be careful with the salt - the shrimp really suck it up! Cover, and puree until smooth.

Place shrimp in a bowl, and pour the citrus marinade over them. Let them marinate for 20 minutes at room temperature.

Heat a non-stick skillet over medium-high heat. Fry the shrimp about 3 minutes per side, in batches if necessary, until opaque. Spoon a little of the marinade in with them for extra flavor while they cook if you like.

# Shrimp with Tomatoes and Feta Cheese

## Ingredients

1 tablespoon chopped garlic  
3 tablespoons olive oil  
1 bunch green onions, chopped  
2 jalapeno peppers, chopped  
5 ripe tomatoes, chopped  
ground black pepper to taste  
1/4 cup chopped fresh oregano  
1/4 cup fresh parsley, chopped  
1/2 cup crumbled feta cheese

2 pounds fresh shrimp, peeled  
and deveined  
1 tablespoon olive oil  
salt and pepper to taste

## Directions

In a large saucepan, saute the chopped garlic in the olive oil until golden. Add green onion and jalapeno peppers; saute about 3 minutes.

Mix in the chopped tomatoes and salt and pepper. Bring to a boil and stir in the parsley. Reduce heat.

In a medium saute pan, toss the shrimp with the olive oil. Cook over medium heat until shrimp become pink. Season with salt and pepper and mix in the tomato sauce.

To serve, crumble the feta cheese over the shrimp.

# Cerveza and Lime Marinade for Shrimp and Fish

## Ingredients

2 cups minced onion  
1/2 cup chopped fresh cilantro  
1/2 cup seeded, minced jalapeno pepper  
1/4 cup minced garlic  
1 cup oil  
3/4 cup fresh lime juice  
1/2 cup Mexican beer  
2 tablespoons tequila  
1 tablespoon ground black pepper  
1/2 tablespoon ground cumin

## Directions

Combine the onion, cilantro, jalapeno pepper, garlic, oil, lime juice, beer, tequila, black pepper, and cumin in a blender; blend until smooth. Marinate fish or shrimp in the refrigerator in this marinade up to 2 hours before grilling.

# Quick Shrimp Salad With Key Lime Dressing

## Ingredients

1/2 pound cooked shrimp (tails removed), cut in bite-sized pieces  
2 seedless oranges (in slices or chunks)  
2 cups small broccoli florets, crisp-cooked  
1/4 cup chopped fresh mint leaves  
1/4 cup sliced almonds  
1 (6 ounce) container fat-free Key lime yogurt  
2 tablespoons fresh lime juice  
Salt and pepper, to taste

## Directions

In a medium bowl, combine all ingredients. Refrigerate; serve chilled. Garnish with mint sprigs.

# Shrimp Toast Rectangles

## Ingredients

3/4 pound shrimp, peeled and deveined  
2 teaspoons all-purpose flour  
salt and pepper to taste  
2 egg yolks  
2 egg whites  
4 slices whole wheat bread  
1/2 cup sesame seeds  
2 cups oil for frying

## Directions

Heat oil in a large skillet over medium high heat to 350 degrees F (175 degrees C).

Chop and mash shrimp using a large knife. Mix in flour, egg yolks, salt and pepper. In a separate bowl, whisk the egg whites to stiff peaks and fold into the shrimp mixture.

Slice bread into 4 pieces each. Put 2 teaspoons of the shrimp mixture onto each piece and sprinkle with sesame seeds.

Starting with the shrimp side down, fry for 3 minutes. Turn, and fry for another 3 minutes or until golden brown. Remove from oil, drain on paper towels and serve warm.

# Shrimp Cakes

## Ingredients

1 pound shrimp - peeled,  
deveined and chopped  
1 1/4 cups coarsely crushed  
buttery round crackers  
1/4 cup chopped onion  
2 jalapeno peppers, seeded and  
chopped  
1 cup mayonnaise  
1 tablespoon prepared yellow  
mustard  
10 dashes hot pepper sauce (e.g.  
Tabasco, etc.)  
celery salt to taste  
1 tablespoon Parmesan cheese  
1 quart oil for frying

## Directions

In a medium bowl, combine the shrimp, crackers, onion and jalapeno. Stir in the mayonnaise and mustard, and season with Tabasco and celery salt. Mix in Parmesan cheese. Form into 8 patties.

Heat about 1/2 inch of oil in a deep heavy skillet over medium-high heat. When oil is nice and hot, fry the patties for about 5 minutes per side, or until golden brown.



# Snowball Shrimp

## Ingredients

1 cup walnut halves  
1 cup water  
1 cup white sugar  
1/2 cup honey  
2 cups vegetable oil for frying  
1 pound peeled and deveined medium shrimp  
4 egg whites  
1/2 cup cracker crumbs  
1 head broccoli, cut into florets  
1 cup mayonnaise  
1/4 cup white sugar  
1/2 teaspoon vanilla extract  
1 1/2 teaspoons lemon juice  
2 tablespoons sweetened condensed milk

## Directions

Fill a saucepan with water and bring to a boil over high heat. Add the walnuts, and cook for 10 minutes. Drain the water from the walnuts, and stir in 1 cup of water and 1 cup sugar. Return to a boil, and cook 10 more minutes, stirring occasionally. Drain the walnuts and place on a cookie sheet lined with parchment paper to dry, about 15 minutes. Remove the walnuts to a bowl and coat them with honey.

Heat oil in a deep-fryer or large saucepan to 325 degrees F (175 degrees C). Drain the walnuts of excess honey, and deep fry them until brown, about 5 minutes. Remove the walnuts from the oil with a slotted spoon, and set aside.

Dry the shrimp well with paper towels. Whip egg whites in a medium bowl until foamy. Dip shrimp into the beaten egg whites, and then into the cracker crumbs, coating them well. Gently toss between your hands so any crumbs that haven't stuck can fall away. Place the breaded shrimp onto a plate while breading the rest; do not stack. Reheat the oil to 350 degrees F (175 degrees C) and fry the shrimp in the hot oil until golden brown, about 3 to 5 minutes. Remove with a slotted spoon and drain on paper towels.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the broccoli florets, recover, and steam until just tender, 2 to 6 minutes depending on thickness. Set the broccoli aside.

Whisk together mayonnaise, 1/4 cup sugar, vanilla extract, lemon juice, and sweetened condensed milk in a large bowl until smooth. Add the candied walnuts, shrimp, and steamed broccoli florets, and stir lightly to combine. Serve with hot cooked rice.

# Buffalo Shrimp

## Ingredients

2 cups all-purpose flour  
2 tablespoons Creole-style seasoning  
1 tablespoon garlic powder  
1 tablespoon ground cayenne pepper  
1 teaspoon onion powder  
1 teaspoon freshly ground black pepper  
1 pound large shrimp, peeled and deveined with tails attached  
4 cups oil for frying

### BUFFALO SAUCE:

4 cloves garlic, minced  
2 1/2 tablespoons butter  
6 ounces hot pepper sauce  
1 teaspoon ground cayenne pepper

## Directions

In a large resealable plastic bag, combine the flour, Creole-style seasoning, garlic powder, ground cayenne pepper, onion powder, and ground black pepper. Seal the bag and shake a few times to combine the ingredients well.

Rinse the shrimp under cold water and place them in the plastic bag with the flour mixture. Seal the bag and shake to coat all of the shrimp well with the flour mixture.

Place the coated shrimp on a cookie sheet and place in the refrigerator for 15 to 20 minutes. Save remaining flour mixture in the bag.

In a mixing bowl, whisk together garlic, butter hot sauce and cayenne pepper; set aside. In a pot, heat the oil to 375 degrees F (190 degrees C).

Remove shrimp from refrigerator and shake a second time in flour mixture.

Place the shrimp in hot oil and fry until pink, about 2 to 3 minutes. Immediately coat with buffalo sauce.

# Split-Second Shrimp

## Ingredients

2 tablespoons butter  
1 1/2 teaspoons minced garlic  
1/8 teaspoon cayenne pepper  
2 tablespoons white wine or  
chicken broth  
5 teaspoons lemon juice  
1 tablespoon minced fresh parsley  
1/2 teaspoon salt  
1 pound large uncooked shrimp,  
peeled and deveined

## Directions

In a 9-in. microwave-safe pie plate, combine the butter, garlic and cayenne. Cover and cook on high for 1 minute or until butter is melted. Stir in the wine or broth, lemon juice, parsley and salt. Add shrimp; toss to coat. Cover and cook on high for 2-1/2 to 3-1/2 minutes or until shrimp turn pink, rotating once. Stir before serving.

# Lady Linda's Delightful Shrimp and Scallop Stir-

## Ingredients

1 pound bay scallops, tough muscle removed  
1 tablespoon ground ginger  
1 tablespoon crushed red pepper flakes  
1 teaspoon seafood seasoning, such as Old Bay<sup>®</sup>  
2 tablespoons fish sauce  
1 tablespoon cornstarch  
  
1/4 cup vegetable oil, divided  
2 teaspoons minced garlic  
1 tablespoon cornstarch  
1/4 cup chicken broth  
  
1 small onion, sliced  
1 (8 ounce) package sliced fresh mushrooms  
2 small zucchini, sliced  
1 small yellow squash, sliced  
1/4 cup julienned carrot  
1 pound peeled and deveined cooked shrimp  
1/2 green bell pepper, cut into 1/2-inch squares

## Directions

Toss the scallops with the ginger, red pepper flakes, seafood seasoning, fish sauce, and 1 tablespoon of cornstarch in a bowl. Cover, and marinate 30 minutes.

Heat half of the oil in a wok over high heat. Stir in the garlic, and cook until it begins to brown, about 30 seconds. Stir in the marinated scallops, and cook until they are no longer translucent in the center, about 3 minutes. Dissolve the remaining 1 tablespoon of cornstarch in the chicken broth. Pour into the wok, and stir until thickened. Remove to a bowl.

Clean the wok well, and heat the remaining oil over high heat; stir in the onion, mushrooms, zucchini, yellow squash, and carrot. Cook and stir until the vegetables are tender, about 5 minutes. Stir in the shrimp, green pepper, and scallop mixture. Stir until hot.

# Lobster Ravioli in Tomato Cream Sauce with

## Ingredients

For the Shrimp Stock:

1/2 pound unpeeled large shrimp  
1 yellow onion, quartered  
2 stalks celery with leaves, cut into pieces  
1 lemon, halved  
1 tablespoon dried basil  
1 tablespoon dried oregano  
1 tablespoon dried thyme  
2 tablespoons whole black peppercorns  
1/2 cup chopped fresh flat-leaf parsley  
3 cups water

For the Sauce:

1 tablespoon unsalted butter  
1 shallot, minced  
2 cloves garlic, minced  
2 teaspoons lemon zest  
1 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1 cup white wine  
1 cup canned petite diced tomatoes  
1/2 cup heavy cream  
salt and freshly ground black pepper to taste  
16 lobster ravioli

For Garnish:

1 tablespoon chopped fresh flat-leaf parsley  
1 teaspoon lemon zest

## Directions

Peel and devein the shrimp, reserving the shells and heads. Chop the shrimp into bite-size pieces.

To make the shrimp stock, combine the shrimp shells and heads, onion, and celery in a large pot. Squeeze the lemon juice into the pot, then add the lemon halves as well. Add the dried basil, oregano, thyme, peppercorns, 1/2 cup parsley, and 3 cups of water. Cover the pot and bring to a boil. Reduce heat and simmer, uncovered, for 1 hour, skimming away any foam or impurities that have risen to the surface. Strain the shrimp stock and set aside.

Heat the butter in a large skillet over medium heat. Cook the shrimp pieces until pink and almost cooked through, 1 to 2 minutes. Remove and set aside. Add the shallots to the pan; cook and stir until the shallots have softened and turned translucent, about 5 minutes.

Stir in the garlic, lemon zest, salt, and ground pepper. Cook for thirty seconds, then add the white wine. Bring to a boil and cook until the white wine is reduced by half, about 5 minutes. Add the shrimp stock to the pan, bring it to a boil, and simmer until the sauce is reduce by half, about 15 minutes.

Meanwhile, fill a large pot with heavily salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in ravioli, and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 3 to 4 minutes. Drain well, reserving a little pasta-cooking water to thin the sauce, if necessary.

Stir the diced tomatoes and cream into the shrimp sauce and heat through. Return the shrimp to the pan, taste the sauce, and season to taste with salt and pepper. Fold the ravioli into the sauce.

Place four ravioli onto each of four warmed pasta bowls or plates and top with sauce. Garnish the pasta with chopped parsley and lemon zest.

# Shrimp Scampi ala Norellaura

## Ingredients

1/3 cup extra virgin olive oil  
3 cloves garlic, minced  
1/4 cup diced red bell pepper  
1 pinch red pepper flakes  
1 pound peeled and deveined large shrimp  
1 cup flour for dredging  
1 tomato, diced  
2 tablespoons fresh lemon juice  
2/3 cup dry white wine  
3 tablespoons butter  
1 tablespoon chopped fresh parsley

## Directions

Heat the olive oil in a large skillet over medium-low heat; cook and stir the garlic, bell pepper, and red pepper flakes in the oil about 20 minutes. Dredge the shrimp in the flour to coat, then shake off the excess. Raise heat to medium-high and stir in the shrimp and tomato; cook until the shrimp is pink, 3 to 5 minutes. Add the lemon juice, wine, and butter; continue cooking until the sauce thickens, about 5 minutes more. Garnish with parsley to serve.

# Shrimp Fra Diavolo

## Ingredients

1 (16 ounce) package linguini  
pasta  
1 pound cooked and peeled  
shrimp  
8 cloves crushed garlic  
2 (14.5 ounce) cans diced  
tomatoes  
1 (28 ounce) can crushed  
tomatoes with garlic  
2 teaspoons crushed red pepper  
flakes  
2 fluid ounces red wine (optional)

## Directions

Peel and cook shrimp if necessary, and place in a bowl of cold water.

Place tomatoes, crushed garlic, red pepper flakes, and wine in a 3 quart sauce pan. Simmer over low heat for 30 minutes, stirring occasionally.

While sauce is simmering, cook linguini according to package directions. When pasta is almost done, drain shrimp and place in the bottom of a large colander. Drain the pasta over the shrimp. Transfer pasta with shrimp to a large serving bowl, and toss together with some sauce. Serve remaining sauce on the side.

# Shrimp and Catfish Gumbo

## Ingredients

1/4 cup cooking oil  
1 large onion, chopped  
1 bell pepper, chopped  
2 stalks celery, chopped  
2 cloves garlic, minced  
4 cubes beef bouillon  
6 cups hot water  
1 (28 ounce) can diced tomatoes, undrained  
1 (16 ounce) package frozen sliced okra  
4 cups shrimp, peeled and deveined  
2 teaspoons salt  
1/4 teaspoon cayenne pepper  
1/2 teaspoon dried thyme  
2 bay leaves  
1 teaspoon dry crab boil  
2 pounds catfish fillets, cut into 1 inch pieces

## Directions

Warm oil in a skillet over medium heat. Stir in onion, bell pepper, celery, and garlic. Cook until soft, about 10 minutes.

Dissolve bouillon cubes in hot water. Pour into skillet. Stir tomatoes, okra, and shrimp into skillet. Season with salt, cayenne pepper, thyme, bay leaves, and crab boil. Bring to a boil; cover, and simmer 30 minutes.

Place fish in skillet, return to boil; cover, and simmer 15 minutes more. Remove bay leaves, and serve.



# Shrimp Embrochette

## Ingredients

6 large shrimp - peeled, deveined and chopped  
1 cup dry bread crumbs  
1 (6 ounce) can crabmeat, drained  
1 jalapeno pepper, seeded and minced  
1 cup shredded pepperjack cheese  
1/2 cup shredded Cheddar cheese  
1/2 cup olive oil  
garlic salt to taste  
40 large shrimp - peeled, deveined and butterflied  
20 thick slices bacon, cut in half toothpicks

## Directions

In a medium bowl, mix together the 6 chopped shrimp, bread crumbs, crabmeat, jalapeno pepper, pepperjack cheese, Cheddar cheese, olive oil and garlic salt. You can experiment with the amounts of shrimp and crab, just make sure the mixture holds together firmly when squeezed in your hand.

Preheat the oven's broiler.

Lay the bacon strips out on a clean work surface. Squeeze a small handful of the crab mixture tightly. Stuff it into a butterflied shrimp, and wrap with bacon. Secure with two toothpicks - I like to make an X out of toothpicks, it holds better. Place the shrimp on a roasting pan, or cookie sheet.

Broil shrimp for about 10 minutes, or until the bacon is crisped, then turn and broil on the other side.

# Thai Style Shrimp

## Ingredients

4 cloves garlic, peeled  
1 (1 inch) piece fresh ginger root  
1 fresh jalapeno pepper, seeded  
1/2 teaspoon salt  
1/2 teaspoon ground turmeric  
  
2 tablespoons vegetable oil  
1 medium onion, diced  
1 pound medium shrimp - peeled and deveined  
2 tomatoes, seeded and diced  
1 cup coconut milk  
3 tablespoons chopped fresh basil leaves

## Directions

Combine the garlic, ginger, jalapeno, salt and turmeric in the container of a food processor or blender. Process to a smooth paste. Set aside.

Heat oil in a skillet over medium heat. Add onion, and cook until translucent, stirring frequently. Mix in the spice paste, and cook for a few minutes to release the oils.

Add shrimp, and cook for a few minutes until pink, then add the tomatoes and coconut milk. Cover, and simmer for about 5 minutes, then remove the lid and simmer an additional 5 minutes to thicken the sauce. Stir in the fresh basil during the last minute of cooking.

# Shrimp and Peanut Butter Noodles

## Ingredients

1/4 cup peanut butter  
2 tablespoons light soy sauce  
2 tablespoons Chinese black vinegar  
2 tablespoons white sugar  
1 tablespoon sesame oil  
10 ounces dried Japanese udon noodles  
20 uncooked large shrimp - peeled, deveined, tails left intact  
1 cup broccoli florets  
1/4 cup chopped roasted peanuts (optional)

## Directions

In a small bowl, mix together the peanut butter, soy sauce, black vinegar, sugar, and sesame oil. Set aside.

Bring a large pot of water to a boil. Stir in the udon noodles and cook for 5 minutes. Add the frozen shrimp to the pot of boiling noodles and cook for about 3 minutes, until the shrimp are pink and opaque. Turn the stove off, but do not remove pot from the heat. Stir in the broccoli, cover, and let sit for 2-3 minutes.

Drain the noodles, broccoli, and shrimp. In a large serving bowl, toss together the noodles, broccoli, shrimp, and the peanut butter sauce. Garnish with chopped peanuts.

# Mini Shrimp Rolls

## Ingredients

1 pound medium shrimp - cooked, peeled and deveined  
6 ounces reduced-fat cream cheese  
1 cup shredded part-skim mozzarella cheese  
1 1/2 cups finely chopped cabbage  
3 green onions, finely chopped  
1/2 cup shredded carrot  
1 tablespoon reduced-sodium soy sauce  
2 garlic cloves, minced  
48 wonton wrappers  
2 tablespoons all-purpose flour  
3 tablespoons water

## Directions

Chop shrimp; set aside. In a mixing bowl, beat cream cheese until smooth. Add mozzarella cheese; mix well. Stir in the cabbage, onions, carrot, soy sauce, garlic and shrimp. For each shrimp roll, place 1 tablespoon of shrimp mixture across the bottom third of a wonton wrapper to within 1/4 in. of bottom and side edges. Combine flour and water until smooth; brush a 1/4-in. wide strip on side edges and fold side edges over 1/4 in. Brush side edges and top edge with water mixture. Fold bottom third of wonton wrapper over filling, then bring top over and pinch edges to seal completely.

Lightly spray rolls with nonstick cooking spray. Place on a baking sheet coated with nonstick cooking spray. Bake at 400 degrees F for 15-18 minutes or until golden brown, turning once. Serve warm.

# Chinese Take-Out Shrimp with Garlic

## Ingredients

2 tablespoons canola oil  
10 cloves garlic, chopped  
1 teaspoon minced fresh ginger root  
1 (8 ounce) can sliced water chestnuts, drained  
1 cup snow peas  
1 cup small white button mushrooms  
1 teaspoon crushed red pepper flakes  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 pound peeled and deveined jumbo shrimp  
1/2 cup chicken broth  
1 tablespoon rice vinegar  
2 tablespoons fish sauce  
2 tablespoons dry sherry  
1 tablespoon cornstarch  
1 tablespoon water

## Directions

Heat oil in wok or large skillet until very hot. Cook and stir garlic and ginger in the hot oil until fragrant, about 30 seconds. Add the water chestnuts, snow peas, mushrooms, red pepper flakes, salt, pepper, and shrimp to the pan. Cook, stirring, until shrimp turns pink, 2 to 3 minutes.

Combine the chicken broth, rice vinegar, fish sauce, and dry sherry in a small bowl. Pour into the shrimp mixture; cook and stir briefly to combine. Combine the cornstarch and water and stir into the wok. Stir until sauce has thickened, about 2 minutes.

# Shrimp Butter

## Ingredients

3/4 cup butter, softened  
1 (8 ounce) package cream  
cheese, softened  
2 (4 ounce) cans shrimp, drained  
1 tablespoon chopped onion  
3 tablespoons lemon juice  
1/2 teaspoon garlic salt  
1/4 cup mayonnaise

## Directions

Place the butter and cream cheese into a medium bowl, and beat with an electric mixer. Add the shrimp, onion, lemon juice, garlic salt and mayonnaise; beat until fluffy. Cover and chill for several hours before serving. Allow the butter to come to room temperature before serving.

# Baked Coconut Shrimp

## Ingredients

1 pound large shrimp, peeled and deveined  
1/3 cup cornstarch  
1 teaspoon salt  
3/4 teaspoon cayenne pepper  
2 cups flaked sweetened coconut  
3 egg whites, beaten until foamy

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly coat a baking sheet with cooking spray.

Rinse and dry shrimp with paper towels. Mix cornstarch, salt, and cayenne pepper in a shallow bowl; pour coconut flakes in a separate shallow bowl. Working with one shrimp at a time, dredge it in the cornstarch mixture, then dip it in the egg white, and roll it in the coconut, making sure to coat the shrimp well. Place on the prepared baking sheet, and repeat with the remaining shrimp.

Bake the shrimp until they are bright pink on the outside and the meat is no longer transparent in the center and the coconut is browned, 15 to 20 minutes, flipping the shrimp halfway through.

# Shrimp and Avocado Cocktail

## Ingredients

1 pound large cooked shrimp,  
peeled and deveined, tails  
removed  
1 avocado - peeled, pitted, and  
cubed  
1/4 cup chopped fresh cilantro  
1 (12 ounce) bottle cocktail sauce  
1/2 teaspoon hot pepper sauce  
(optional)  
8 wedges fresh lime  
1 (10 ounce) bag corn tortilla chips

## Directions

In a medium bowl, combine the shrimp, avocado and cilantro. Stir in the cocktail sauce and hot pepper sauce until evenly coated. Divide into 8 small portions and serve with lime wedges and tortilla chips.



# Shrimp and Avocado Salad

## Ingredients

1 cup cooked salad shrimp  
2 tablespoons chopped fresh chives  
1/3 cup mayonnaise  
1 tablespoon Worcestershire sauce  
2 tablespoons chili sauce  
salt to taste  
2 avocados, halved lengthwise and pitted  
1 tablespoon lemon juice  
Bibb lettuce leaves  
1 teaspoon paprika  
sliced pimento peppers, for garnish

## Directions

In a bowl, mix the shrimp, chives, mayonnaise, Worcestershire sauce, and chili sauce. Season with salt.

Mound the shrimp mixture into avocado halves, and sprinkle with lemon juice. Place avocado halves on Bibb lettuce leaves that have been dusted with paprika. Garnish with strips of pimento to serve.

# Shrimp Creole II

## Ingredients

2 cups water  
1 cup uncooked white rice  
2 tablespoons butter  
5 carrots, diced  
2 onions, chopped  
1 green bell pepper, chopped  
1 1/2 cups chopped celery  
1 pound fresh mushrooms, sliced  
1 zucchini, sliced  
1 (16 ounce) can diced tomatoes  
1 (15 ounce) can tomato sauce  
1 pound cooked shrimp  
1 (4 ounce) jar diced pimento  
peppers, drained  
3 teaspoons chili powder

## Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover, and simmer for 20 minutes; set aside. Meanwhile, preheat oven to 300 degrees F (150 degrees C).

In a large saucepan or pot, melt butter over medium heat, and saute carrots, onions, bell pepper, celery, mushrooms, and zucchini, until just tender. Stir in tomatoes and tomato sauce. Let cook, stirring constantly, for 5 minutes.

Mix shrimp, pimientos, and chili powder into the pot. Stir in cooked rice and simmer on low heat for 10 minutes.

Pour mixture into a 9x13 inch dish. Bake in preheated oven until the rice mixture thickens, about 40 minutes.

# Crab and Shrimp Delight

## Ingredients

1/2 pound fresh crab meat  
1/2 pound cooked salad shrimp  
1 (10.75 ounce) can condensed cream of shrimp soup  
1 cup mayonnaise  
1 cup milk  
1 (8 ounce) package angel hair pasta  
8 ounces sharp Cheddar cheese, shredded  
1 (6 ounce) can French-fried onions

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the soup, milk, and mayonnaise. Stir until smooth. Stir in the crabmeat, shrimp and uncooked noodles.

Spoon into an ungreased 9x12 inch baking dish. Sprinkle top with cheese. Bake, covered, in the preheated oven for 35 minutes. Uncover and sprinkle onion rings over the top. Return to oven and bake for 10 minutes.

# Sweet Grilled Shrimp Skewers

## Ingredients

- 1 cup brown sugar
- 1 tablespoon lemon juice
- 1 cup molasses
- 1 tablespoon chopped fresh basil
- 2 tablespoons vegetable oil
- 1 tablespoon mustard
- 3 tablespoons honey
- 1 teaspoon ground cloves
- 1 tablespoon ranch-style salad dressing
- 1 teaspoon chili powder
- 1 tablespoon minced fresh garlic
- 4 pounds large shrimp, peeled and deveined
- wooden skewers

## Directions

Combine brown sugar, lemon juice, molasses, basil, vegetable oil, mustard, honey, clove, ranch dressing, chili powder, and garlic in a large bowl. Toss in shrimp to coat, cover, and refrigerate for 2 hours. Meanwhile, soak wooden skewers in hot water to prevent burning on the grill.

Preheat an outdoor grill for high heat and lightly oil grate.

Thread shrimp tightly on to skewers. Cook on the top rack of the grill for approximately 4 minutes, or until the shrimp turns pink on one side. Flip shrimp and cook for an additional 2 to 4 minutes, or until there are no signs of grey. Use a fork to remove shrimp from the skewers.

# Dill and Shrimp Salad

## Ingredients

3 pounds cooked shrimp  
2 lemons, juiced  
1 lime, juiced  
2 stalks celery, chopped  
3 green onions, chopped  
1 tablespoon chopped fresh dill  
1 cup mayonnaise  
ground black pepper to taste

## Directions

In a large bowl, combine the shrimp, lemon juice, lime juice, celery, onion, dill, mayonnaise, and pepper. Mix well and refrigerate until chilled.

# Pesto Shrimp Pasta

## Ingredients

8 ounces uncooked spaghetti  
1 cup loosely packed fresh basil leaves  
1/4 cup lemon juice  
2 garlic cloves, peeled  
3 tablespoons olive oil, divided  
1/2 teaspoon salt  
1 pound fresh asparagus, trimmed and cut into 2 inch pieces  
3/4 pound uncooked medium shrimp, peeled and deveined  
1/8 teaspoon crushed red pepper flakes

## Directions

Cook spaghetti according to package directions. Meanwhile, in a blender or food processor, combine the basil, lemon juice, garlic, 1 tablespoon oil and salt; cover and process until smooth.

In a large skillet, saute the asparagus in remaining oil until crisp-tender. Add the shrimp and pepper flakes. Cook and stir until shrimp turn pink. Drain the spaghetti; place in a large bowl. Add basil mixture; toss to coat. Add shrimp mixture and mix well.

# Easy Breaded Shrimp

## Ingredients

1 quart vegetable oil for frying  
4 cups shrimp, peeled and  
deveined  
1 egg, beaten  
2 cups dry bread crumbs

## Directions

Heat oil in a large skillet. Dip the shrimp in the egg, then coat the shrimp with bread crumbs. Fry the shrimp in the hot oil.

# Creamy Curried Shrimp with Grilled Pineapple

## Ingredients

1 fresh pineapple - peeled, cored and cut into rings  
1/2 cup butter, melted  
1/4 cup all-purpose flour  
1 (14 ounce) can unsweetened coconut milk  
1/4 cup milk  
1 1/2 tablespoons mild curry powder  
salt and pepper to taste  
1 pound cooked shrimp, peeled and deveined

## Directions

Grill the pineapple rings over medium heat for 5 to 7 minutes each, or until they have grill marks. Remove from heat and cut each ring into approximately 5 wedges.

In a medium saucepan over medium heat, melt the butter. Stir in the flour and cook 2 to 3 minutes, stirring continuously. Pour in the coconut milk and milk. Continue stirring until thickened. Mix in curry powder, salt and pepper. Remove from heat and place shrimp into the mixture.

Arrange the pineapple wedges on a medium serving platter. Skewer each piece of shrimp with a toothpick, then insert the toothpicks into the pineapple wedges.



# Caribbean Pasta with Shrimp

## Ingredients

4 cloves garlic, minced  
1/4 cup minced shallots  
1 tablespoon minced fresh ginger root  
3 tablespoons olive oil  
1 green bell pepper, seeded and chopped  
1 1/2 cups tomato - peeled, seeded and chopped  
2 teaspoons curry powder  
1/2 teaspoon whole allspice berries  
1/2 cup chicken stock  
1/4 cup brandy-based orange liqueur (such as Grand Marnier®)  
2 tablespoons soy sauce  
1 tablespoon brown sugar  
2 teaspoons cornstarch  
2 tablespoons chile paste

8 ounces rotini pasta  
1 1/2 pounds medium shrimp - peeled and deveined  
1/2 cup fresh cilantro, chopped

## Directions

In a small bowl, combine garlic, shallots, ginger and oil. In another small bowl, combine green pepper, tomato, curry powder, allspice, chicken stock, Grand Marnier, soy sauce, brown sugar, cornstarch, and chile paste. Cover and refrigerate both until ready to use.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat a large saute pan over high. When hot, add garlic-oil mixture. Saute until garlic begins to sizzle but has not browned. Stir the tomato mixture, then pour into the saute pan. Bring to a rapid boil and cook until it begins to thicken, about 3 minutes.

Stir in the shrimp, and toss until they become pink, about 2 minutes. Immediately add the pasta. Stir and toss until well combined and pasta is heated through. Taste and adjust seasonings, especially salt.

Transfer to a heated platter and sprinkle on the cilantro. Serve at once.

# Feta Shrimp Pasta

## Ingredients

1 (16 ounce) package uncooked  
angel hair pasta  
2 tablespoons butter  
2 tablespoons diced onion  
4 ounces crumbled feta cheese  
1/2 pound medium shrimp -  
peeled and deveined

## Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook 4 minutes, until al dente, and drain. Transfer to a large bowl.

Melt the butter in a skillet over medium heat. Place onion in the skillet and cook until tender. Stir in shrimp, and cook 3 minutes, or until opaque. Mix in feta cheese, and continue cooking 1 minute. Toss with the pasta and serve.

# Asian Shrimp Rice Bowl

## Ingredients

1/3 cup soy sauce  
1/4 cup hoisin sauce  
2 tablespoons honey  
1 tablespoon chili paste  
2 tablespoons orange marmalade  
1/2 pound cooked shrimp  
B  
2 cups uncooked jasmine rice  
3 cups water  
B  
2 tablespoons olive oil  
1 orange bell pepper, cut into 1/2-inch dice  
1 red bell pepper, cut into 1/2-inch dice  
2 cups sugar snap peas  
1 sweet onion, cut into 1/2-inch dice  
4 cloves garlic, minced  
2 teaspoons minced fresh ginger root  
1/4 teaspoon sesame oil  
1 1/2 teaspoons sesame seeds

## Directions

Whisk soy sauce, hoisin sauce, honey, chili paste, and orange marmalade together in a small bowl. Stir shrimp into the marinade; refrigerate for one hour.

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Heat oil in a large skillet or wok. Cook the orange pepper, red pepper, sugar snap peas, and onion in hot oil until they just begin to soften, 2 to 3 minutes. Toss the marinated shrimp, garlic, ginger, and sesame oil into the vegetables; continue to cook until shrimp is heated through, 2 to 3 minutes more.

Serve over hot jasmine rice, sprinkled with sesame seeds.

# Shrimps Saganaki (Greek Recipe)

## Ingredients

1 pound medium shrimp, with shells  
1 onion, chopped  
2 tablespoons chopped fresh parsley  
1 cup white wine  
1 (14.5 ounce) can diced tomatoes, drained  
1/4 teaspoon garlic powder (optional)  
1/4 cup olive oil  
1 (8 ounce) package feta cheese, cubed  
salt and pepper to taste (optional)

## Directions

Bring about 2 inches of water to a boil in a large saucepan. Add the shrimp, the water should just cover them. Boil for 5 minutes, then drain, reserving the liquid, and set aside.

Heat about 2 tablespoons of oil in a saucepan. Add the onions; cook and stir until the onions are soft. Mix in the parsley, wine, tomatoes, garlic powder, and remaining olive oil. Simmer, stirring occasionally, for about 30 minutes, or until the sauce is thickened.

While the sauce is simmering, the shrimps should have become cool enough to handle. First remove the legs by pinching them, and then pull off the shells, leaving the head and tail on.

When the sauce is thickened, stir in the shrimp stock and shrimp. Bring to a simmer, and cook for about 5 minutes. Add the feta cheese and remove from the heat. Let stand until the cheese starts to melt. Serve warm.

# Easiest Minute Shrimp Sauce

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
1 (10.75 ounce) can condensed  
cream of shrimp soup  
10 3/4 fluid ounces milk  
1/2 cup Cheddar cheese,  
shredded

## Directions

In a medium saucepan, melt butter and stir in the flour. Pour in soup, milk and cheese. Stir until well blended.

Heat over medium heat until thickened.

# Garlic Lover's Shrimp and Green Bean Salad

## Ingredients

4 large cloves garlic, peeled  
1/4 cup olive oil  
2 tablespoons key lime juice  
2 sprigs fresh rosemary leaves  
1/2 teaspoon garlic salt  
20 large shrimp, peeled and deveined  
1 pound fresh green beans, trimmed

1/4 cup olive oil  
1 clove garlic, minced  
1/2 onion, thinly sliced  
1/2 teaspoon garlic salt  
1/2 teaspoon cracked black pepper  
1/2 cup crumbled garlic and herb feta cheese

## Directions

Place garlic cloves, 1/4 cup olive oil, key lime juice, rosemary, and 1/2 teaspoon garlic salt into a blender; puree until smooth. Combine shrimp and marinade in a resealable plastic bag. Marinate at least 30 minutes in the refrigerator.

Place an oven rack in the topmost position and preheat oven on the broil setting.

Pour the shrimp and their marinade onto a baking sheet lined with aluminum foil. Broil in preheated oven 3 to 4 minutes per side until the shrimp are opaque. Once cooked, pour everything into a bowl and place into refrigerator.

Meanwhile, bring a large pot of lightly salted water to a boil. Add green beans and cook for 2 to 3 minutes, until tender; drain and rinse with cold water. Drain excess water from the chilled beans and place into a large bowl.

Heat remaining 1/4 cup olive oil in a large skillet over medium heat. Stir in minced garlic and onion, cook until the onion has softened and turned translucent. Pour the oil over the beans, add shrimp mixture, and toss. Season with garlic salt, and pepper; mix well. Cover and refrigerate at least 1 hour. Mix in crumbled feta before serving.

# Shrimp Pil Pil

## Ingredients

2 tablespoons butter  
1/4 cup olive oil  
8 cloves garlic, minced  
1/4 teaspoon cayenne pepper, or  
to taste  
3 pounds peeled and deveined  
medium shrimp (30-40 per pound)  
1/4 cup white wine  
salt and black pepper to taste  
3 tablespoons sweet paprika

## Directions

Melt the butter and olive oil in a large skillet over medium heat. Stir in the garlic and cayenne pepper, and cook until fragrant, about 1 minute. Increase the heat to high, and add the shrimp and white wine. Bring to a boil, and cook until the shrimp are no longer transparent in the center, about 3 minutes. Season with salt, pepper, and sweet paprika before serving.

# Shrimp and Crab Bisque

## Ingredients

2 tablespoons margarine  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon ground white pepper  
1 teaspoon chicken bouillon powder  
2 tablespoons chopped onion  
1 1/2 cups half-and-half  
1/2 pound medium shrimp - peeled and deveined  
1/2 pound crabmeat  
1/2 cup white wine

## Directions

In a 2 quart saucepan, melt butter and stir in flour , salt , white pepper , bouillon granules, onion, and half of the half-and-half.

Add shrimp and crab meat; cook over medium heat, stirring occasionally until it thickens. Stir in remaining half and half and wine. Serve hot.



# Shrimp Egg Foo Yung

## Ingredients

8 ounces fresh bean sprouts,  
rinsed and drained  
1 cup cooked small shrimp  
8 eggs, beaten  
1 (4.5 ounce) can sliced  
mushrooms  
2 large green onions, chopped  
1/2 teaspoon salt  
3 tablespoons vegetable oil  
  
1 1/2 cups chicken broth  
2 tablespoons soy sauce  
1/4 teaspoon salt  
ground white pepper, to taste  
2 tablespoons cornstarch  
2 tablespoons cold water

## Directions

In a mixing bowl, combine the bean sprouts, shrimp, eggs, mushrooms, scallions and 1/2 teaspoon of salt. Mix thoroughly.

Heat a deep skillet over high heat until 1 or 2 drops of water bubble when sprinkled in. Add oil and turn heat back to Medium-High. Pour in 1/2 cup of egg mixture into pan. Push cooked egg up over shrimp with a spatula to form a patty. Fry until golden brown, turning once, about 4 minutes.

Repeat with remaining egg mixture. If you need to, add more oil. Keep patties warm.

In a saucepan over medium heat, combine chicken broth, soy sauce, 1/4 teaspoon salt and white pepper to taste. Bring to a boil. Mix cornstarch and water; stir into broth mix. Cook and stir until thickened (about 10 seconds). Pour over patties.

# Shrimp Durango

## Ingredients

1 pound dry fettuccine pasta  
3 tablespoons butter  
1 pound shrimp, peeled and deveined  
1/2 cup white wine  
2 tablespoons lime juice  
1/2 bunch cilantro, finely chopped  
1/8 teaspoon cayenne pepper  
salt and pepper to taste

## Directions

Bring a large pot of water to boil, add fettuccine noodles and return water to boil. Cook until noodles are al dente. Drain well.

Meanwhile, in a large skillet, melt butter over medium heat, add shrimp and cook about 3 minutes, until shrimp turn pink. Remove shrimp from heat and set aside.

Pour wine and lime juice into the skillet used to cook the shrimp. Bring the mixture to a boil. Boil until the mixture is reduced by half, about 2 minutes. Return shrimp to skillet. Add cilantro, cayenne pepper and salt and pepper. Stir to heat the mixture through, about 2 minutes. Toss with pasta and serve.

# Shrimp and Portobello Mushroom Fettuccine

## Ingredients

1 (16 ounce) package dry fettuccini noodles  
3/4 cup butter, divided  
1 pound baby portobello mushrooms, sliced  
1 large onion, chopped  
3 cloves garlic, minced  
4 ounces cream cheese  
2 tablespoons all-purpose flour  
1 pint whipping cream  
1/2 cup freshly grated Parmesan cheese, divided  
2 pounds medium shrimp, peeled and deveined  
1 tablespoon Cajun seasoning  
salt and pepper to taste  
1/2 cup green onions, chopped

## Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Meanwhile, heat 1/4 cup butter in a large skillet over medium heat. Stir in mushrooms, and cook until soft. Remove mushrooms, and set aside. Wipe out skillet.

Heat 1/2 cup butter in the skillet over medium-high heat. Stir in onions, and cook until soft and translucent. Stir in garlic, and cook 1 minute. Add cream cheese, and cook until melted.

Reduce heat to medium low, and stir in flour, whipping cream, and 1/4 cup Parmesan cheese. Stir in shrimp, and season with Cajun seasoning, salt, and pepper. Cook until shrimp are pink and sauce thickens, about 3 minutes. Remove from heat. Fold mushrooms, green onions, and fettuccine into sauce. Sprinkle with remaining 1/4 cup Parmesan, and serve.

# Shrimp and Artichoke Linguine

## Ingredients

1 (8 ounce) package linguini pasta  
2 tablespoons olive oil  
1 onion, chopped  
1 clove crushed garlic  
1 pound large shrimp - peeled and deveined  
1 1/4 cups frozen artichoke hearts  
1/2 cup white wine  
2 tablespoons lemon juice  
2 teaspoons lemon zest  
salt to taste  
ground black pepper to taste  
2 tablespoons chopped fresh parsley

## Directions

Cook pasta in boiling water.

While pasta is cooking, saute onion and garlic in oil for about 5 minutes. Remove to bowl. Add shrimp to remaining drippings, and cook for about 3 minutes. Stir in artichoke hearts, wine, lemon juice, lemon peel, salt, pepper, and cooked onion. Heat to boiling over high heat. Reduce heat to low; simmer, covered, for 4 to 5 minutes. Toss with pasta and parsley. Serve immediately.

# Gale's Grilled Shrimp

## Ingredients

1 1/2 pounds unpeeled medium shrimp  
1 (12 ounce) can beer  
1 tablespoon minced garlic

## Directions

Whisk the beer and garlic together in a bowl, toss in the shrimp, then pour everything into a resealable plastic bag. Squeeze out excess air, and seal the bag. Place the bag into a bowl to catch any leaks, then marinate in the refrigerator for at least 2 hours.

Heat a cast iron grill pan over medium-high heat until it begins to smoke. Remove the shrimp from the marinade, and shake off excess. Discard the remaining marinade. Cook the shrimp until the shells turn pink and they are no longer translucent in the center, about 5 minutes.

# Caribbean Holiday Shrimp

## Ingredients

1 tablespoon vegetable oil  
2 tablespoons minced fresh ginger root  
2 limes, juiced  
2 cloves garlic, minced  
1 tablespoon soy sauce  
1/2 teaspoon white sugar  
1/2 teaspoon crushed red pepper flakes  
2 pounds large cooked shrimp, peeled, tails on  
1/2 cup chopped fresh cilantro

## Directions

In a large bowl combine oil, ginger, lime juice, garlic, soy sauce, sugar and red pepper; mix well. Stir in shrimp and cilantro. Cover and refrigerate 1 to 4 hours before serving. Stir occasionally while chilling.

# Marinated Shrimp in Avocado Halves

## Ingredients

1 pound small shrimp, poached and peeled  
1/2 cup fresh tomato juice  
3 tablespoons cilantro, chopped  
2 cloves garlic, minced  
3 slices sweet onion, finely diced  
1 small jicama, diced  
1 jalapeno pepper, seeded, finely diced (optional)  
2 limes, juiced  
Salt and pepper to taste  
2 ripe Hass Avocados from Mexico

## Directions

Thoroughly mix together all ingredients. Refrigerate 30 minutes.

Just before serving, cut each Hass Avocado into halves and take out the seed.

Spoon marinated shrimp into the Hass Avocado halves and serve.

# Rotini with Shrimp

## Ingredients

4 quarts water  
8 ounces uncooked spiral pasta  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
CREAMY LEMON SAUCE:  
1 tablespoon butter or stick margarine  
2 tablespoons all-purpose flour  
1 1/2 cups 2% milk  
1/3 cup white wine or chicken broth  
1 tablespoon grated lemon peel  
1 teaspoon dill weed  
1 garlic clove, minced  
3/4 teaspoon salt  
1/8 teaspoon white pepper  
1/4 cup finely chopped green onions

## Directions

In a Dutch oven, bring water to a boil. Stir in pasta; return to a boil. Boil, uncovered, for 5 minutes. Add shrimp; boil 3 minutes longer or until pasta is tender and shrimp turn pink.

In a saucepan, melt butter. Stir in flour until smooth; gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Stir in the wine or broth, lemon peel, dill, garlic, salt and pepper. Drain pasta and shrimp; place in a serving bowl. Add sauce and toss to coat. Sprinkle with onions.



# Tex Mex Shark and Shrimp

## Ingredients

1 (16 ounce) package uncooked wide egg noodles  
1 teaspoon olive oil  
1 pound shark steaks, cut into chunks  
1 pound frozen medium shrimp  
1 (14.5 ounce) can diced tomatoes and green chiles  
2 cups shredded mozzarella cheese  
ground black pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles, cook for 6 to 8 minutes, until al dente, and drain.

Heat the olive oil in a skillet over medium heat. Mix in the shark, shrimp, and tomatoes with green chiles. Cover, and cook 15 minutes, or until shark is easily flaked with a fork.

Serve the shark mixture over the cooked egg noodles. Sprinkle with mozzarella cheese, and season with pepper.

# Vegetable Shrimp Toss

## Ingredients

1/2 pound uncooked medium shrimp, peeled and deveined  
1/2 teaspoon minced garlic  
1/4 cup butter, cubed  
2 cups cooked mixed vegetables  
2 cups cooked spaghetti  
2 tablespoons shredded Parmesan cheese

## Directions

In a large skillet, saute shrimp and garlic in butter until shrimp turn pink; remove and keep warm. In the same skillet, saute the vegetables until heated through. Add the spaghetti and shrimp; heat through. Sprinkle with Parmesan cheese.

# Shrimp Paella

## Ingredients

1/2 cup uncooked white rice  
1 1/2 cups water  
1/2 teaspoon minced garlic  
1 pound fresh shrimp, shelled and deveined without tails  
1 (14.5 ounce) can chicken broth  
1 (14.5 ounce) can peeled and diced tomatoes with juice  
4 saffron threads

## Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large skillet over medium heat, saute the garlic and shrimp for about 5 minutes or until pink.

Pour in broth, tomatoes and saffron; bring to a boil, stirring frequently. Stir in 2 cups of the cooked rice and reduce heat to low. Cook for an additional 5 minutes.

# Shrimp Stir-Fry

## Ingredients

2 tablespoons cornstarch  
3/4 cup cold water  
2 tablespoons reduced-sodium soy sauce  
1 teaspoon garlic powder  
1/2 teaspoon ground ginger  
2 cups fresh broccoli florets  
2 tablespoons olive oil  
1 medium sweet red pepper, julienned  
3 green onions, chopped  
1 pound uncooked medium shrimp, peeled and deveined  
1 cup frozen Oriental mixed vegetables, thawed  
3 garlic cloves, minced  
1/4 cup chopped peanuts

## Directions

In a small bowl, combine cornstarch and water until smooth. Stir in the soy sauce, garlic powder and ginger; set aside.

In a large nonstick skillet or wok, stir-fry broccoli in oil for 2 minutes. Add red pepper and onions; stir-fry for 2-3 minutes or until vegetables are crisp-tender. Add the shrimp, Oriental vegetables and garlic; cook 3 minutes longer.

Stir cornstarch mixture and stir into shrimp mixture. Add the peanuts. Bring to a boil; cook and stir for 2 minutes or until thickened.

# Quick Shrimp Scampi Pasta

## Ingredients

8 ounces uncooked spaghetti  
1/2 cup butter  
2 cups dry white wine  
2 pounds large shrimp, peeled  
and deveined  
1 teaspoon dried basil

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan, melt butter and add white wine. Over medium heat, add shrimp and basil. Cook until pink all over; about 3 to 5 minutes. Serve over pasta.

# Across the Border Tequila Shrimp

## Ingredients

1/4 cup butter  
3 cloves garlic, chopped  
1 1/2 pounds medium shrimp -  
peeled and deveined  
4 tablespoons tequila  
3 tablespoons fresh lime juice  
1/2 teaspoon salt  
1/4 teaspoon chili powder  
1/4 cup chopped fresh cilantro  
1 lime, cut into wedges

## Directions

Melt the butter in a large skillet over medium heat. Add the garlic; cook and stir for about 30 seconds. Add shrimp; cook until they start to turn pink, about 3 minutes. Pour in the tequila and lime juice and season with salt and chili powder. Simmer until the liquid has evaporated, about 3 more minutes. Pour shrimps on a plate and garnish with cilantro. Serve with lime wedges.

# Creamy Shrimp Linguine

## Ingredients

8 ounces uncooked linguine  
2/3 cup chopped onion  
2 garlic cloves, minced  
1 1/2 teaspoons dried oregano  
3 tablespoons butter or margarine  
3/4 cup whipping cream  
3/4 cup shredded Swiss cheese  
3/4 cup shredded Parmesan  
cheese  
1 pound small, cooked shrimp,  
peeled and deveined

## Directions

Cook linguine according to package directions.

Meanwhile, in a saucepan, saute the onion, garlic and oregano in butter until onion is crisp-tender. Gradually add the cream and cheeses; cook and stir over low heat until cheese is melted. Add the shrimp; heat through. Drain linguine; top with shrimp mixture.

# Creamy Cajun Shrimp Pasta

## Ingredients

1 (8 ounce) package angel hair pasta  
1/4 cup butter  
1 pound shrimp, peeled and deveined  
1 clove garlic, minced  
1/4 cup all-purpose flour  
2 tablespoons Cajun seasoning  
2 cups milk  
1/4 teaspoon salt  
1 tablespoon lemon juice

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 4 minutes or until al dente; drain.

Melt butter in a large heavy skillet over medium heat. Saute shrimp for 1 minute on each side. Stir in garlic, and cook for 1 minute. Remove shrimp with a slotted spoon; set aside. Stir in flour and Cajun seasoning. Cook, stirring for 5 minutes. Gradually whisk in milk, then cook until thickened. Remove from heat, and season with salt and lemon juice. Return shrimp to sauce, and spoon over cooked pasta.



# Avocado Soup with Shrimp Ceviche

## Ingredients

### Ceviche:

32 small shrimp, cooked and peeled

1/4 cup lemon juice, freshly squeezed

1/4 cup pink grapefruit juice, freshly squeezed

Sea salt

3 tablespoons red onion, minced

1 tablespoon red bell pepper, finely chopped

1 tablespoon green bell pepper, finely chopped

1 tablespoon yellow bell pepper, finely chopped

1 tablespoon cilantro, chopped

1 tablespoon jalapeno pepper, seeded and finely chopped

1 tablespoon oil

### Chilean Hass Avocado Soup:

2 medium to large Chilean Hass avocados

1 1/2 cups chicken broth, good-quality, chilled and defatted

1 1/2 cups cold milk

1 tablespoon lemon juice, freshly squeezed

1/2 teaspoon salt

Pinch of merken (see note) or cayenne pepper

## Directions

In a non-reactive bowl, marinate the shrimp for 30 minutes in the lemon and grapefruit juice. Season to taste with sea salt. Add the remaining ingredients, mix to combine and refrigerate until ready to serve.

Cut avocados in half, remove pit, and peel. Put into blender. Add broth and puree until smooth. Blend in enough milk to make a thick but pourable soup. Add the lemon juice, salt and Merken to taste. Pour about one half cup soup into each of 8 small cocktail glasses. Top each with 4 shrimp and some of the vegetable mixture. Serve at once.

# Pancetta Wrapped Shrimp with Chipotle

## Ingredients

1 bunch cilantro, rinsed  
1 cup canola oil  
1 teaspoon honey  
4 teaspoons fresh lime juice  
Salt to taste

1 canned chipotle pepper  
1 tablespoon adobo sauce from  
canned chipotle peppers  
1/4 cup fresh lemon juice  
1/2 cup rice vinegar  
1 clove garlic  
1 cup canola oil  
Salt to taste

3 pounds extra large shrimp (16  
-20), peeled and deveined, tail left  
on  
2 pounds thinly sliced pancetta

## Directions

Prepare cilantro oil by pureeing cilantro, canola oil, honey, lime juice, and salt to taste until smooth; pour into a bowl or bottle, and set aside.

Prepare the chipotle vinaigrette by pureeing the chipotle pepper, adobo sauce, lemon juice, rice vinegar, and garlic in a blender until smooth. With the blender running, slowly pour in the canola oil, and puree until creamy. Season to taste with salt, and set aside.

Preheat a grill for medium heat.

Cut the pancetta slices in half. Wrap a half slice of pancetta around each shrimp to cover. Grill until the pancetta has crisped, and the shrimp has turned opaque, 2 to 3 minutes per side. Drain on paper towels.

To serve, arrange cooked shrimp on a warmed serving platter or individual plates, and drizzle with chipotle vinaigrette and cilantro oil.

# Garlic Shrimp Spaghetti

## Ingredients

1 (8 ounce) package spaghetti  
2 tablespoons cornstarch  
1/2 cup water  
1 (14.5 ounce) can chicken broth  
4 garlic cloves, minced  
1/8 teaspoon cayenne pepper  
2 tablespoons olive or vegetable oil  
1 1/2 pounds cooked shrimp, peeled and deveined  
2 tablespoons lemon juice  
1/4 teaspoon grated lemon peel  
1/4 cup minced fresh parsley

## Directions

Cook spaghetti according to package directions. Meanwhile, in a bowl, combine the cornstarch, water and broth until smooth; set aside. In a large skillet, saute garlic and cayenne in oil until tender. Stir broth mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; add shrimp, lemon juice, peel and parsley. Cook for 2-4 minutes or until heated through. Drain spaghetti and place in a large bowl. Add shrimp mixture and toss to coat.

# Easy Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (4.5 ounce) can small shrimp, drained  
1 (8 ounce) jar cocktail sauce

## Directions

Place the cream cheese in the center of a serving platter.

In a small bowl, gently blend the shrimp and cocktail sauce. Pour the mixture over the cream cheese. Refrigerate until serving.

# Shrimp Surprise Spread

## Ingredients

1 (8 ounce) package cream cheese  
1/2 cup sour cream  
1/4 cup mayonnaise  
4 (4 ounce) cans small shrimp, drained  
1 1/2 cups seafood cocktail sauce  
1 green bell pepper, diced  
4 green onions, diced  
2 cloves garlic, minced  
1 tomato, diced  
2 1/2 cups shredded mozzarella cheese  
crackers

## Directions

In a bowl, combine the cream cheese, sour cream, and mayonnaise until well-blended. Spread into a 9x13 inch baking dish. Scatter the shrimp generously over the top of the mixture.

In another bowl, stir together the cocktail sauce, green pepper, green onions, garlic, and tomato.

Working in layers, spread a portion of the cocktail sauce mixture over the shrimp. Sprinkle with a portion of mozzarella cheese. Repeat process until all ingredients are used up, finishing with a layer of mozzarella cheese on top. Serve with assorted crackers for dipping.

# Angel Hair Pasta with Shrimp and Basil

## Ingredients

1/4 cup olive oil, divided  
1 (8 ounce) package angel hair pasta  
1 teaspoon chopped garlic  
1 pound large shrimp - peeled and deveined  
2 (28 ounce) cans Italian-style diced tomatoes, drained  
1/2 cup dry white wine  
1/4 cup chopped parsley  
3 tablespoons chopped fresh basil  
3 tablespoons freshly grated Parmesan cheese

## Directions

Bring a large pot of water to a boil, and add 1 tablespoon oil. Cook pasta in boiling water until al dente. Place pasta in a colander, and give it a quick rinse with cold water.

Heat remaining olive oil in a 10 inch skillet over medium heat. Cook garlic, stirring constantly, until the garlic is tender, about 1 minute. Do not let the garlic burn. Add shrimp, and cook for 3 to 5 minutes. Remove shrimp from the skillet, and set aside.

Stir tomatoes, wine, parsley, and basil into the skillet. Continue cooking, stirring occasionally, until liquid is reduced by half, 8 to 12 minutes. Add shrimp, and continue cooking until the shrimp are heated through, about 2 to 3 minutes. Serve the shrimp mixture over the pasta. Sprinkle with Parmesan cheese.

# Layered Shrimp

## Ingredients

1 (8 ounce) package cream cheese  
1 (8 ounce) jar cocktail sauce  
1 pound shrimp, peeled and deveined  
1 (10 ounce) package thin wheat crackers

## Directions

On a large dinner plate, spread cream cheese to edge of plate. The cheese should be spread to about a 1/4 inch to 1/3 inch thickness. Pour cocktail sauce in center of plate, leaving a 1-inch ring around the edge of cream cheese. Make a pile of the shrimp by covering the cocktail sauce.

Arrange crackers by sticking them standing up into the cream cheese ring around the edge. Place them tight like dominos around the entire plate.

# Shrimp Avocado Pasta Salad

## Ingredients

1 (16 ounce) package uncooked penne pasta  
1/4 pound bacon  
1 pound cooked shrimp, peeled and deveined  
2 avocados - peeled, pitted and diced  
1 cup shredded Cheddar cheese  
1 cup mayonnaise  
1/4 cup lemon juice  
2 tomatoes, diced  
1 teaspoon crushed red pepper  
4 cups shredded lettuce

## Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Rinse under cold running water to cool.

Place bacon in a skillet over medium high heat, and cook until evenly brown. Drain and crumble.

In a large bowl, gently toss together the pasta, bacon, shrimp, avocados, Cheddar cheese, mayonnaise, lemon juice, tomatoes, and red pepper. Serve over lettuce.



# Honey Grilled Shrimp

## Ingredients

1/2 teaspoon garlic powder  
1/4 tablespoon ground black pepper  
1/3 cup Worcestershire sauce  
2 tablespoons dry white wine  
2 tablespoons Italian-style salad dressing  
1 pound large shrimp, peeled and deveined with tails attached  
1/4 cup honey  
1/4 cup butter, melted  
2 tablespoons Worcestershire sauce  
skewers

## Directions

In a large bowl, mix together garlic powder, black pepper, 1/3 cup Worcestershire sauce, wine, and salad dressing; add shrimp, and toss to coat. Cover, and marinate in the refrigerator for 1 hour.

Preheat grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

In a small bowl, stir together honey, melted butter, and remaining 2 tablespoons Worcestershire sauce. Set aside for basting.

Lightly oil grill grate. Grill shrimp for 2 to 3 minutes per side, or until opaque. Baste occasionally with the honey-butter sauce while grilling.

# Delicious Shrimp Dip

## Ingredients

1 (8 ounce) container sour cream  
1 (8 ounce) package cream cheese, softened  
1 1/2 cups mayonnaise  
3 tablespoons Worcestershire sauce  
3 tablespoons dried parsley  
1 1/2 teaspoons onion salt  
1 1/2 teaspoons celery salt  
1 pinch garlic salt  
1 (4 ounce) can small shrimp, drained

## Directions

In a medium-sized mixing bowl, combine sour cream, cream cheese, mayonnaise, Worcestershire sauce, parsley, onion salt, celery salt and garlic salt. Mix well. Fold in drained shrimp meat. Cover and chill at least 4 hours, to allow flavors to blend.

# Shrimp Creole Bake

## Ingredients

2 cups water  
1 1/4 cups uncooked white rice  
2 onions, diced  
2 cups sliced mushrooms  
5 carrots, sliced  
1 green bell pepper, diced  
1 1/2 cups diced celery  
1 zucchini, sliced  
1 (15 ounce) can seasoned tomato sauce  
1 (16 ounce) can whole peeled tomatoes, crushed  
2 tablespoons butter  
1 (4 ounce) jar chopped pimento peppers  
1 1/2 pounds cooked medium shrimp, peeled and deveined  
2 teaspoons chili powder

## Directions

In a saucepan bring salted water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Saute the mushrooms, carrots, onions, green pepper, celery, and zucchini in butter until tender. Add all the tomatoes, tomato sauce, pimientos, and shrimp. Stir in rice and chili powder. Pour mixture into a 9x13 inch casserole dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.

# Shrimp Spread I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup sour cream  
1/4 cup mayonnaise  
3 (4 ounce) cans shrimp  
1 cup cocktail sauce  
2 cups shredded mozzarella cheese  
1 green bell pepper, chopped  
3 green onions, chopped  
1 medium tomato - peeled, seeded and chopped

## Directions

Mix cream cheese, sour cream and mayonnaise together. Spread the mixture onto the bottom of a 12-inch round pizza pan. Sprinkle the shrimp on top of the cream cheese mixture, and then evenly pour the seafood cocktail sauce over the shrimp. Sprinkle cheese, chopped pepper, green onions and tomatoes to finish. Refrigerate until you are ready to serve.

# Shrimp Stir-Fry

## Ingredients

3 tablespoons cornstarch  
1 3/4 cups Swanson® Chicken Stock  
1 tablespoon soy sauce  
1/2 teaspoon sesame oil (optional)  
2 tablespoons vegetable oil  
1 pound fresh or thawed frozen medium shrimp, peeled and deveined  
4 cups cut-up fresh vegetables (see Note)  
1/2 teaspoon ground ginger  
1/8 teaspoon garlic powder  
4 cups hot cooked regular long-grain white rice

## Directions

Stir the cornstarch, stock, soy sauce and sesame oil in a small bowl until the mixture is smooth.

Heat 1 tablespoon vegetable oil in a 12-inch skillet over medium-high heat. Add the shrimp and stir-fry until they're cooked through. Remove the shrimp from the skillet.

Heat the remaining vegetable oil in the skillet. Add the vegetables, ginger and garlic powder and stir-fry until the vegetables are tender-crisp.

Stir the cornstarch mixture in the skillet. Cook and stir until the mixture boils and thickens. Return the shrimp to the skillet and cook until the mixture is hot and bubbling. Serve over the rice.

# Michele's Crab and Shrimp Imperial

## Ingredients

1 serving cooking spray (optional)  
2 pounds peeled and deveined extra large shrimp  
2 extra large eggs  
3/4 cup mayonnaise  
1 tablespoon prepared yellow mustard  
3 dashes hot pepper sauce  
2 teaspoons seafood seasoning (such as Old Bay®)  
1 tablespoon dried tarragon  
salt and pepper to taste  
2 (6 ounce) cans crabmeat, drained

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat an 8x8 inch baking dish with nonstick cooking spray.

Place shrimp in the work bowl of a food processor; pulse until shrimp forms a thick paste. Mix eggs, mayonnaise, mustard, hot pepper sauce, seafood seasoning, dried tarragon, and salt and pepper in a large bowl. Stir in shrimp; carefully fold in crab. Spoon into prepared baking dish.

Bake in preheated oven until lightly browned and heated through, about 30 minutes.

# Shrimp in Sherry Cream Sauce

## Ingredients

1 1/2 cups water  
1/2 cup uncooked long-grain white rice  
1/4 cup chopped green onions  
2 tablespoons butter  
1/4 cup all-purpose flour  
1/8 teaspoon ground cayenne pepper  
1/2 cup milk  
1/4 cup dry sherry  
1 (4.5 ounce) can mushrooms, drained  
1 pound medium shrimp - peeled and deveined  
1 teaspoon minced fresh parsley

## Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Combine onions and butter in a 2 quart, microwave safe, casserole dish. Microwave, uncovered, on HIGH for 20 seconds or until butter melts.

Combine flour, pepper, milk and sherry in a medium mixing bowl; add mushrooms and onion mixture, stir until smooth.

Arrange shrimp around outer edges of the casserole dish. Spoon mushroom mixture into center of casserole. Cover with heavy-duty plastic wrap and microwave at HIGH 5 minutes or until mixture is thickened and shrimp are pink. Stir shrimp and mushroom mixture together. Spoon the mixture over rice. Sprinkle with parsley.

# Spicy Garlic and Pepper Shrimp

## Ingredients

2 1/2 tablespoons vegetable oil  
1/4 cup water  
1 cup shredded cabbage  
1 tablespoon minced garlic  
8 large fresh shrimp, peeled and deveined  
2 teaspoons crushed red pepper flakes  
2 tablespoons sliced onion  
1 tablespoon chopped fresh cilantro  
1 tablespoon soy sauce

## Directions

Heat 1 tablespoon oil in a skillet over high heat. Add cabbage and 1 tablespoon water stir-fry for 30 seconds. Remove cabbage from skillet and place on a serving platter.

Heat the remaining 1 1/2 tablespoons oil in the skillet over high heat. Place the garlic and shrimp in the skillet and stir until garlic is lightly browned and shrimp turns pink. Add pepper, onion, cilantro, soy sauce and remaining water to the skillet. Stir-fry for 10 seconds. Pour the hot mixture onto the cabbage.



# Peppered Shrimp and Eggs

## Ingredients

3 bacon strips, diced  
3/4 cup chopped green pepper  
1/2 cup chopped onion  
6 eggs  
1/4 cup half-and-half cream  
1/2 teaspoon salt  
1/4 teaspoon cayenne pepper  
1/2 pound cooked large shrimp,  
peeled, deveined and halved

## Directions

In a large skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels; drain, reserving 2 tablespoons drippings.

In the drippings, saute green pepper and onion until tender. In a bowl, whisk the eggs, cream, salt and cayenne; add to the vegetable mixture. Add shrimp and bacon. Cook and stir until the eggs are completely set.

# Crab 'N Shrimp Dip

## Ingredients

8 ounces cream cheese, softened  
1 tablespoon mayonnaise  
1 green onion, chopped  
1 (6 ounce) can crab meat,  
drained  
1 (4.5 ounce) can small shrimp,  
drained

## Directions

Blend together the cream cheese and mayonnaise. Add the green onion, crab and shrimp. Place in a covered container and chill overnight.

# Crab and Shrimp Pasta Salad

## Ingredients

1 (16 ounce) package uncooked tri-colored spiral pasta  
1/2 cup mayonnaise  
1/4 cup apple cider vinegar  
1/4 cup olive oil  
salt and pepper to taste  
1 (8 ounce) package imitation crabmeat, flaked  
1 (6.5 ounce) can tiny shrimp, drained  
1 pint grape tomatoes, halved  
1 English cucumber, diced  
1 (4 ounce) can sliced black olives, drained  
1 red bell pepper, seeded and chopped

## Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 10 minutes. Drain, and rinse under cold water to cool. Transfer to a large bowl, and set aside.

In a small bowl, mix together the mayonnaise, vinegar, olive oil, salt and pepper. Pour over the pasta and stir to coat. Add the crab, shrimp, tomatoes, cucumber, black olives and bell pepper; mix gently to coat with the dressing. Taste, and adjust seasoning if desired. If the pasta is too dry, mix in more mayonnaise.

# Shrimp Enchiladas Suizas

## Ingredients

3 fresh jalapeno peppers, stems removed  
1 1/2 pounds fresh tomatillos, husks removed  
3 green onions  
1 small onion, quartered  
1 bunch fresh cilantro, stems trimmed  
1 cup heavy cream  
1 cup chicken broth  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1 pound frozen fully cooked salad shrimp, thawed  
1 (9 ounce) bag baby spinach leaves  
2 teaspoons vegetable oil, divided  
10 (6 inch) corn tortillas  
8 ounces shredded Monterey Jack cheese  
1/2 cup sour cream (optional)  
1 tablespoon green pepper sauce (e.g., Tabasco®) (optional)

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly oil a 9x13 inch baking dish.

Place jalapeno peppers, tomatillos, green onions, quartered onion, and cilantro in a food processor. Pulse until mixture is coarsely chopped, about 8 pulses. Pour mixture into a saucepan over medium heat and bring to a simmer; cook about 5 minutes. Stir in cream and chicken broth; season with salt and pepper. Return to a simmer and cook until slightly thickened, about 10 minutes. Set aside.

Place shrimp and spinach in a skillet over medium heat. Cover tightly and cook until spinach wilts and shrimp are heated through, about 3 minutes. Remove from heat.

Wipe skillet dry and pour in 1 teaspoon of the oil; heat oil over medium heat. Place a tortilla in skillet about 10 seconds; turn and heat on second side about 5 seconds to soften for easier handling. Fill tortilla with a tablespoon of the shrimp and spinach mixture and about a tablespoon of shredded cheese. Repeat with each tortilla adding more oil to the skillet as needed. Place filled tortillas snugly in prepared baking dish.

Pour sauce over tortillas and sprinkle with remaining grated cheese and any remaining filling. Top with dollops of sour cream and some green pepper sauce, if desired.

Bake in preheated oven for 15 to 20 minutes or until hot and bubbly.

# Nutty Shrimp Salad Sandwiches

## Ingredients

2 cups cooked salad shrimp  
3 kiwifruit, peeled, sliced and quartered  
3/4 cup shredded carrots  
1/2 cup mayonnaise  
1/2 cup chopped pecans  
1/8 teaspoon ground nutmeg  
Lettuce Leaves  
3 (6-inch) pita breads, halved

## Directions

In a medium bowl, combine the first six ingredients. Line pita halves with lettuce; spoon about 1/2 cup shrimp mixture into each.

# Shrimp, Leek and Spinach Risotto

## Ingredients

2 tablespoons olive oil, divided  
2 cups Arborio rice  
4 cups boiling vegetable broth  
2 teaspoons minced garlic  
1 medium leek, chopped  
1 fresh red chile pepper, chopped  
1 pound medium shrimp, peeled and deveined  
1/2 pound small scallops  
1 (14 ounce) bag fresh spinach leaves  
1/2 red bell pepper, finely chopped  
1 teaspoon fresh ground pepper

## Directions

Heat 1 tablespoon of olive oil in a large, heavy bottomed saucepan over medium-high heat. Pour in the rice, and stir until the rice is coated in oil and has started to toast, 2 to 3 minutes. Reduce the heat to medium and stir in one-third of the boiling vegetable broth; continue stirring until incorporated. Repeat this process twice more, stirring constantly. Incorporating the broth should take 15 to 20 minutes in all.

While you are cooking the rice, heat the remaining tablespoon of oil in a pan. Stir in the garlic, leeks, red chili, shrimp, and scallops. Cook until the seafood is just beginning to turn color. Add the red bell pepper and spinach; cook until the seafood is opaque. Combine with the rice, and season to taste with pepper.

# Cannellini Shrimp Salad

## Ingredients

1/4 cup red wine vinegar  
1/4 cup olive oil  
1 teaspoon sugar  
1/4 teaspoon dried cilantro  
1/4 teaspoon dried basil  
1/4 teaspoon dried tarragon  
1 (15 ounce) can white kidney beans, drained and rinsed  
1 roma (plum) tomato, diced  
1/4 red onion, diced  
3/4 pound cooked tiny shrimp

## Directions

In a small bowl, whisk vinegar, oil, sugar, cilantro, basil, and tarragon until well blended. You may adjust these seasonings to your personal preference.

In a separate bowl, toss together the beans, tomato, onion, and shrimp. Pour dressing over salad, and toss again to coat.

Cover and refrigerate several hours, or overnight, to develop flavors.

# Shrimp Dip

## Ingredients

3 pounds cooked salad shrimp  
6 (8 ounce) packages cream  
cheese  
1 pint sour cream  
1 (12 fluid ounce) can or bottle  
chile sauce

## Directions

In a mixing bowl, blend together the shrimp, cream cheese, sour cream and chili sauce. Season to taste with salt and ground pepper, serve with favorite crackers.



# Pumpkin and Shrimp Soup

## Ingredients

1 small sugar pumpkin  
1/4 teaspoon celery salt  
1/2 teaspoon curry powder  
3 cups milk  
1 cup chicken broth  
salt and pepper to taste  
1/3 pound small shrimp - peeled and deveined  
1 whole (6 pound) pumpkin, for serving

## Directions

Clean out the cooking pumpkin; remove the skin and cut into 1/2 inch dice. Measure 3 cups of cut-up pumpkin.

In a saucepan, simmer the pumpkin, celery salt, curry powder, milk, and broth for about 30 minutes. Stir to keep the milk from burning. Season with salt and pepper.

If you are going to serve the soup in a pumpkin, boil 2 quarts of water. Cut the top off of the pumpkin and clean out carefully. Cut a notch in the top for the ladle to stick through. Pour the boiling water into the pumpkin and swish around and then pour into sink. Pour the soup into the pumpkin and serve with lemon wedges.

Add half the shrimp to the pumpkin mixture and process in a food processor or blender until smooth. Return to saucepan and simmer. Add the remaining whole shrimp and simmer for 5 more minutes.

# Honey Walnut Shrimp

## Ingredients

1 cup water  
2/3 cup white sugar  
1/2 cup walnuts  
4 egg whites  
2/3 cup mochiko (glutinous rice flour)  
1/4 cup mayonnaise  
1 pound large shrimp, peeled and deveined  
2 tablespoons honey  
1 tablespoon canned sweetened condensed milk  
1 cup vegetable oil for frying

## Directions

Stir together the water and sugar in a small saucepan. Bring to a boil and add the walnuts. Boil for 2 minutes, then drain and place walnuts on a cookie sheet to dry.

Whip egg whites in a medium bowl until foamy. Stir in the mochiko until it has a pasty consistency. Heat the oil in a heavy deep skillet over medium-high heat. Dip shrimp into the mochiko batter, and then fry in the hot oil until golden brown, about 5 minutes. Remove with a slotted spoon and drain on paper towels.

In a medium serving bowl, stir together the mayonnaise, honey and sweetened condensed milk. Add shrimp and toss to coat with the sauce. Sprinkle the candied walnuts on top and serve.

# Lisa P's Shrimp with Orzo

## Ingredients

1 (14.5 ounce) can  
CONTADINAB® Diced Tomatoes  
Petite Cut  
2 (14.5 ounce) cans  
CONTADINAB® Crushed  
Tomatoes  
2 cups orzo  
2 tablespoons olive oil, divided  
1 (10 ounce) box frozen spinach  
2 garlic cloves, finely chopped  
1 pound shrimp, shelled and  
deveined  
1 teaspoon oregano  
8 ounces feta cheese, crumbled

## Directions

Preheat oven to 350 degrees F. Lightly grease an 11x15-inch baking pan.

Cook orzo according to package directions; drain and toss with 1 Tbsp. olive oil. Stir in spinach and drained diced tomatoes. Spoon into prepared pan.

Cook garlic in remaining oil. Add shrimp; saute until just pink. Add crushed tomatoes and oregano; simmer until slightly reduced. Season to taste with salt and pepper. Spoon over orzo mixture; top with cheese.

Bake 15 minutes or until heated through. Garnish with parsley, if desired.

# Pineapple Shrimp Rice Bake

## Ingredients

2 cups chicken broth  
1 cup uncooked long grain rice  
1 garlic clove, minced  
1 medium onion, chopped  
1 medium green pepper, julienned  
2 tablespoons vegetable oil  
2 teaspoons soy sauce  
1/4 teaspoon ground ginger  
1 1/2 pounds cooked medium shrimp, peeled and deveined  
1 1/2 cups cubed fully cooked ham  
1 (8 ounce) can pineapple tidbits, undrained

## Directions

In a large saucepan, bring broth to a boil. Stir in rice. Reduce heat; cover and simmer for 25 minutes or until tender. Meanwhile, in a large skillet, saute the garlic, onion and green pepper in oil until tender. Stir in soy sauce and ginger. Add shrimp, ham and pineapple. Stir in rice.

Transfer to a greased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 15-20 minutes or until heated through. Stir before serving.

# Ship Island Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (8 ounce) container sour cream  
1 lemon, juiced  
1/2 (.7 ounce) package dry Italian-style salad dressing mix  
1 (4.5 ounce) can shrimp, rinsed and drained

## Directions

In a medium bowl, combine cream cheese and sour cream and blend with an electric mixer on medium speed until blended.

Add lemon juice and dressing mix; mix well. Add in shrimp and mix.

Chill dip overnight and serve.

# Pork and Shrimp Pancit

## Ingredients

1 (6.75 ounce) package rice noodles  
5 tablespoons vegetable oil, divided  
1 small onion, minced  
2 cloves garlic, minced  
1/2 teaspoon ground ginger  
1 1/2 cups cooked small shrimp, diced  
1 1/2 cups chopped cooked pork  
4 cups shredded bok choy  
3 tablespoons oyster sauce  
1/4 cup chicken broth  
1/4 teaspoon crushed red pepper flakes  
1 green onion, minced

## Directions

Soak the rice noodles in warm water for 20 minutes; drain.

Heat 3 tablespoons oil in a wok or large heavy skillet over medium high heat. Saute noodles for 1 minute. Transfer to serving dish, and keep warm. Add remaining 2 tablespoons oil to skillet, and saute onion, garlic, ginger, shrimp and pork for 1 minute. Stir in bok choy, oyster sauce and chicken broth. Season with pepper flakes. Cover, and cook for 1 minute, or until bok choy is wilted. Spoon over noodles, and garnish with minced green onion.

# Chipotle Shrimp Tacos

## Ingredients

1 (12 ounce) package bacon, cut into small pieces  
1/2 onion, diced  
2 pounds large cooked shrimp - peeled, deveined, and cut in half  
3 chipotle peppers in adobo sauce, minced  
12 corn tortillas  
1 cup chopped fresh cilantro  
1 lime, juiced  
salt to taste (optional)

## Directions

In a large, deep skillet fry the bacon over medium-high heat until evenly brown. Drain the bacon fat. Add the onions to the pan with the bacon and cook 5 minutes or until the onions are translucent. Stir in the shrimp and chipotle chiles; cook 4 minutes or until heated through.

Heat tortillas on an ungreased skillet over medium-high heat for 10 to 15 seconds. Turn and heat for another 5 to 10 seconds. Fill the heated tortillas with shrimp mixture. Sprinkle with cilantro, lime juice, and salt.

# Zesty Feta and Shrimp Summer Pasta Salad

## Ingredients

2 skinless, boneless chicken breast halves  
1 (16 ounce) package uncooked farfalle (bow tie) pasta  
1/2 pound frozen cooked cocktail shrimp  
1 (2.25 ounce) can diced black olives, drained  
1 pint cherry tomatoes  
1/2 cup baby carrots, chopped  
1 cucumber, diced  
1/2 cup balsamic vinegar  
1 (6 ounce) package feta cheese, crumbled  
salt-free seasoning blend to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the chicken in a baking dish, and roast 25 minutes in the preheated oven, or until juices run clear. Remove from heat, cool, and cut into bite-size pieces.

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, cook 8 to 10 minutes, until al dente, and drain. Cool to room temperature.

In a large bowl, mix the chicken, pasta, shrimp, olives, tomatoes, carrots, and cucumber. Toss with balsamic vinegar and feta cheese, and season with salt-free seasoning blend.



# Grilled Seasoned Shrimp

## Ingredients

1 1/2 pounds large shrimp  
1 small red onion, sliced and separated into rings  
1/4 cup prepared Italian salad dressing  
2 green onions, chopped  
2 tablespoons lemon juice  
2 tablespoons balsamic vinegar  
2 tablespoons olive oil  
3 garlic cloves, minced  
salt and coarsely ground pepper to taste

## Directions

Peel and devein shrimp, leaving tails intact if desired. Coat a grill rack with nonstick cooking spray before starting the grill. Grill shrimp, covered, over indirect medium heat for 2-3 minutes on each side or until shrimp turn pink. Refrigerate until chilled.

In a large resealable plastic bag, combine the remaining ingredients; add shrimp. Seal bag and turn to coat; refrigerate for at least 2 hours. Serve with a slotted spoon.

# Shrimp And Onion Stew

## Ingredients

1/4 cup vegetable oil  
4 onions, chopped  
4 cloves garlic, minced  
1 pound medium shrimp - peeled and deveined  
1/4 teaspoon ground turmeric  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
3 tablespoons tomato paste  
1/3 cup water

## Directions

In a large skillet, heat oil over medium heat. Add onions; cook and stir until soft. Stir in garlic, and cook for 2 to 3 minutes

Add shrimps; cook just until shrimp turn pink and begin to curl.

Mix in turmeric, salt, and pepper. Mix in tomato paste and water. Reduce heat to low, cover, and simmer for 1 hour. Add more water if necessary to prevent sticking. Serve.

# Spicy Shrimp Skewers

## Ingredients

1/3 cup lime juice  
1/3 cup honey  
1 teaspoon soy sauce  
1 teaspoon vegetable oil  
2 tablespoons Jamaican jerk seasoning  
3 dashes hot pepper sauce  
salt and pepper to taste  
2 pounds large shrimp, peeled and deveined  
12 wooden skewers, soaked in water for 1 hour

## Directions

Stir together the lime juice, honey, soy sauce, and oil in a large bowl. Season with jerk seasoning, hot pepper sauce, salt, and pepper. Add the shrimp and toss well to coat. Cover, and refrigerate for one hour to marinate. Place wooden skewers to soak in warm water.

Preheat an outdoor grill for medium-high heat.

Remove skewers from the water, pat dry, and spray with nonstick cooking spray. Skewer the shrimp. Grill the shrimp on the grill on both sides until pink and opaque, about 5 minutes per side.

# Tropical Shrimp Scampi

## Ingredients

1 (16 ounce) package linguine pasta  
1/2 cup olive oil  
1/2 cup pineapple juice  
1/2 cup no-pulp orange juice  
5 teaspoons grated orange zest  
5 teaspoons lemon zest  
1 teaspoon salt  
1 teaspoon pepper  
5 cloves garlic, peeled  
1 pound medium shrimp - peeled and deveined  
2 tablespoons chopped fresh parsley  
2 tablespoons grated Parmesan cheese

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the linguine, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 11 minutes.

While pasta is cooking, combine the olive oil, pineapple juice, orange juice, orange zest, lemon zest, salt, pepper, and garlic in a blender. Blend on high speed until smooth.

Pour sauce into a large skillet over medium-high heat. Bring to a simmer and cook for 2 minutes. Add the shrimp and parsley; cook until shrimp are pink and cooked through, 3 to 5 minutes.

Drain the linguini, and place on a serving platter. Spoon the shrimp and sauce over the pasta, and top with a sprinkle of Parmesan cheese.

# Garlic Shrimp and Pasta

## Ingredients

2 tablespoons cornstarch  
1 3/4 cups Swanson® Chicken Broth  
2 cloves garlic, minced  
3 tablespoons chopped fresh parsley  
2 tablespoons lemon juice  
1/8 teaspoon ground red pepper  
1 pound medium shrimp, shelled and deveined  
4 cups hot cooked thin spaghetti, cooked without salt

## Directions

Mix cornstarch, broth, garlic, parsley, lemon juice and red pepper in saucepan. Heat to a boil. Cook and stir until mixture boils and thickens.

Add shrimp. Cook 5 minutes or until shrimp is done. Toss with spaghetti.

# Shrimp over Cheese Grits

## Ingredients

4 1/2 cups water  
1/2 cup cream  
1 3/4 cups hominy grits  
6 ounces processed cheese,  
cubed  
1 tablespoon olive oil  
1/2 green bell pepper, sliced  
1/2 red bell pepper, sliced  
1 Vidalia onions, thinly sliced  
1 clove garlic, minced  
1 1/2 pounds fresh shrimp, peeled  
and deveined  
salt and ground black pepper to  
taste  
1 dash hot pepper sauce  
(optional)

## Directions

Combine the water and cream in a saucepan over medium heat. Bring to a boil, and stir in the grits. When the grits start to thicken, stir in the processed cheese, and simmer, stirring occasionally until grits are thick and ready to eat, about 10 minutes.

While you are waiting on the grits, heat the olive oil in a large skillet over medium-high heat. Saute the green and red peppers with the onion and garlic. When the grits are almost done, add the shrimp to the saute mixture, and cook for about 5 more minutes, or just until the shrimp is cooked through. Season with salt and pepper to taste.

Serve the cheese grits with a generous helping of the shrimp saute over them. Add a dash of hot pepper sauce for heat if you like.

# Coconut Milk Shrimp Soup

## Ingredients

3 tablespoons vegetable oil  
1 clove garlic, crushed  
1 green onions, chopped  
5 fresh mushrooms, chopped  
3 tomatoes - blanched, peeled, and chopped  
1/2 teaspoon salt  
1/2 tablespoon fresh lime juice  
3 large carrots, chopped  
3 tablespoons vegetable oil  
1 clove garlic, crushed  
1 teaspoon ground cumin  
1 teaspoon coriander seed  
1 teaspoon ground turmeric  
1 fresh jalapeno pepper, sliced  
2 green onions, chopped  
1/2 teaspoon salt  
1 1/2 tablespoons fresh lime juice  
1 (13.5 ounce) can coconut milk  
1/2 (8 ounce) can peas, drained  
2 cups cooked, peeled, and deveined shrimp  
1 (5 ounce) package vermicelli pasta  
1 sprig fresh cilantro, chopped

## Directions

Heat 3 tablespoon vegetable oil in a skillet over medium heat. Fry 1 clove garlic and 1 chopped green onion in the hot oil 30 to 60 seconds. Add the mushrooms, tomatoes, salt, and 1/2 tablespoon lime juice and cook until the tomatoes are soft, 3 to 5 minutes; set aside.

Bring a pot of water to a boil; add the carrots and cook until fork tender, 5 to 7 minutes; drain and set aside.

Heat another 3 tablespoons of vegetable oil in a large saucepan, cook the other clove of garlic in the hot oil 30 to 60 seconds. Add the cumin, coriander seed, and turmeric; cook another 1 to 2 minutes, allowing the spices to slightly burn on the bottom of the pan. Stir in the jalapeno pepper, 2 chopped green onions, 1/2 teaspoon salt, 1 1/2 tablespoon lime juice and the tomato mixture in with the spice mixture, scraping the bottom of the pan with a spatula to loosen the spices. Whisk in the coconut milk; simmer 6 minutes.

Add the cooked shrimp, carrots, and peas to the soup and stir; simmer until hot, 3 to 5 minutes. Submerge the vermicelli pasta in the soup and allow to cook until the pasta is softened, 5 to 7 minutes more. Garnish with chopped cilantro.

# Oriental Shrimp Kabobs

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
(Regular or 25% Less Sodium)  
1/4 cup orange juice  
1 tablespoon soy sauce  
1 tablespoon vegetable oil  
1/4 teaspoon ground ginger  
1 1/2 pounds large shrimp, shelled  
and deveined\*

## Directions

Mix soup, orange juice, soy, oil and ginger in shallow nonmetallic dish. Add shrimp and toss to coat. Cover and refrigerate 1 hour.

Thread shrimp on 6 long skewers.

Grill kabobs 10 minutes or until done, turning and brushing often with marinade.

Heat remaining marinade to a boil and serve with shrimp.



# Sassy Shrimp Stir-Fry

## Ingredients

2 tablespoons cornstarch  
1 1/2 cups reduced sodium chicken broth  
3 tablespoons reduced-sodium soy sauce  
2 tablespoons rice wine vinegar  
1 tablespoon honey  
2 teaspoons sesame oil  
1 teaspoon grated orange peel  
1 teaspoon canola oil  
1 pound uncooked medium shrimp, peeled and deveined  
1 1/2 teaspoons peeled, minced gingerroot  
2 garlic cloves, minced  
1/2 teaspoon crushed red pepper flakes  
1/2 cup julienned carrots  
2 1/2 cups chopped Chinese or napa cabbage  
2 cups fresh pea pods  
1/4 cup thinly sliced green onions  
Hot cooked rice

## Directions

In a bowl, combine cornstarch and broth until smooth. Stir in the soy sauce, vinegar, honey, sesame oil and orange peel; set aside.

In a large nonstick skillet or wok, heat canola oil; stir-fry shrimp for 30 seconds. Add ginger, garlic and red pepper flakes; stir-fry 1-2 minutes longer or until shrimp turn pink. Remove and keep warm.

In the same pan, stir-fry the carrot for 1 minute. Stir broth mixture and stir into pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Add the cabbage, peas, onions and shrimp mixture; heat through. Serve over rice if desired.

# Shrimp Kisses with Feta Cheese

## Ingredients

20 peeled and deveined medium shrimp  
1 cup crumbled feta cheese  
3 large jalapeno peppers, seeded and cut into slivers  
10 slices thick sliced bacon, cut in half  
20 toothpicks, soaked in water

## Directions

Preheat an outdoor grill for medium-low heat, and lightly oil the grate.

Use a sharp paring knife to cut down the backs of the shrimp nearly all the way through, so you can spread apart the two halves. Open up the shrimp and lay them out onto your work surface. Spoon some crumbled feta cheese onto each shrimp, then top with slivers of jalapeno pepper. Close up the shrimp and wrap each with a strip of bacon; secure with a toothpick.

Cook on the preheated grill until the bacon has begun to crisp and the shrimp is no longer translucent in the center, 10 to 15 minutes.

# Shrimp Jambalaya

## Ingredients

1 cup chopped onion  
1/2 cup chopped celery  
1/2 cup chopped green pepper  
1/4 cup butter, cubed  
3 cups vegetable broth  
1 1/2 cups uncooked long grain rice  
2 teaspoons Creole seasoning  
1/2 teaspoon Worcestershire sauce  
1/8 teaspoon cayenne pepper  
2 (14.5 ounce) cans diced tomatoes, drained  
1 pound cooked medium shrimp, peeled and deveined  
1 1/2 cups frozen peas

## Directions

In a large skillet, saute the onion, celery and green pepper in butter until tender. Add the broth, rice, Creole seasoning, Worcestershire sauce and cayenne. Bring to a boil. Reduce heat to low; cover and cook for 15-20 minutes or until rice is tender. Stir in the tomatoes, shrimp and peas; heat through.

# Sweet-and-Sour Skewered Shrimp

## Ingredients

1/2 cup barbecue sauce  
1/4 cup lemon juice  
1/4 cup pineapple preserves  
4 teaspoons soy sauce  
1/2 teaspoon ground ginger  
30 uncooked large shrimp, peeled and deveined  
1 large green pepper, cut into 1-inch pieces  
1/2 pound fresh mushrooms, halved

## Directions

In a small saucepan, combine the first five ingredients; bring to a boil over medium heat, stirring frequently. Remove from the heat; cool. Set aside 1/2 cup for basting. Place remaining sauce in a large resealable plastic bag; add shrimp. Seal bag; refrigerate for 30 minutes.

Drain and discard marinade. Thread the shrimp, green peppers and mushrooms alternately on six metal or soaked wooden skewers. Grill, uncovered, over medium-hot heat for 2 minutes on each side. Turn and brush with reserved sauce. Continue grilling for 4-8 minutes or until shrimp turn pink, turning and basting several times.

# Baked Shrimp with Feta and Tomato

## Ingredients

1/4 cup butter  
1 tablespoon minced garlic  
1 1/2 pounds large shrimp, peeled and deveined  
1/4 teaspoon crushed red pepper flakes  
3/4 teaspoon dried oregano  
Salt to taste  
1/4 cup chopped fresh parsley  
3/4 cup dry vermouth  
1 (14.5 ounce) can diced tomatoes  
4 ounces crumbled feta

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Put the butter and garlic into a large skillet, and place over medium-high heat. Once the butter has melted and the garlic begins to sizzle, stir in the shrimp, red pepper flakes, and oregano. Cook until the shrimp are firm and opaque, about 5 minutes. Season with salt, then stir in the chopped parsley, and pour into a casserole dish.

Pour vermouth into the skillet, and simmer until reduced by half. Add chopped tomatoes and continue cooking until heated through. Spoon tomato mixture on top of the shrimp and sprinkle with crumbled feta cheese.

Bake in preheated oven until the cheese softens and turns golden brown, 15 to 20 minutes.

# Husband's Grandmother's Shrimp Gumbo

## Ingredients

1 pound smoked sausage links,  
cut into 1/4-inch slices  
1/4 pound bacon, chopped  
2 cups chopped okra  
1 (14.5 ounce) can diced tomatoes  
with green chile peppers  
1/2 cup unsalted butter  
2/3 cup all-purpose flour  
2 cups chopped onion  
1/2 cup chopped green onions  
2/3 cup finely chopped green bell  
pepper  
2/3 cup finely chopped celery  
2 tablespoons chopped fresh  
parsley  
2 tablespoons minced garlic  
2 cups water  
salt to taste  
ground black pepper to taste  
1/4 teaspoon cayenne pepper  
1 teaspoon dried thyme  
2 bay leaves  
6 cups water  
2 pounds uncooked medium  
shrimp, peeled and deveined

## Directions

Brown the sausage in a skillet over medium heat, discard the fat in the skillet, and drain the sausage slices on paper towels to absorb any excess grease. Set the sausage aside. Cook and stir the chopped bacon in the skillet until crisp, 6 to 8 minutes, remove the bacon, and set aside. Stir the okra into the hot bacon drippings, and cook and stir until the okra is tender, about 5 minutes. Drain the okra in a colander, and discard bacon drippings.

Place the okra and diced tomatoes in a saucepan over medium heat, and bring to a simmer. Reduce heat to medium-low, and simmer the okra mixture for about 10 minutes.

In a large soup pot, melt the butter over medium heat, and cook and stir the onion, green onions, green pepper, celery, parsley, and garlic until the onion begins to turn brown, about 10 minutes. Remove the vegetables but leave the butter in the pot. Stir in the flour, reduce heat to low, and cook the roux, stirring constantly, until it turns the color of milk chocolate, 30 to 45 minutes. Do not let the roux burn.

When the roux reaches its correct color, whisk in 2 cups of water. Raise the heat to medium; stir in salt, pepper, cayenne pepper, thyme, and bay leaves, bring the mixture to a boil, and stir in the sausage, bacon, okra-tomato mixture, and 6 more cups of water. Reduce heat to medium-low, and simmer the gumbo, stirring occasionally, until the soup has thickened and the flavors are blended, about 45 minutes. Stir in the shrimp, and simmer until they turn pink and opaque, 6 to 8 more minutes. Discard bay leaves and adjust the seasonings, if desired, before serving.

# Jose's Shrimp Ceviche

## Ingredients

1 pound peeled and deveined medium shrimp  
1 cup fresh lime juice  
10 plum tomatoes, diced  
1 large yellow onion, diced  
1 jalapeno pepper, seeded and minced, or to taste  
2 avocados, diced (optional)  
2 ribs celery, diced (optional)  
chopped fresh cilantro to taste  
salt and pepper to taste

## Directions

Place shrimp in a glass bowl and cover with lime juice to marinate (or 'cook') for about 10 minutes, or until they turn pink and opaque. Meanwhile, place the plum tomatoes, onion and jalapeno (and avocados and celery, if using) in a large, non-reactive (stainless steel, glass or plastic) bowl.

Remove shrimp from lime juice, reserving juice. Dice shrimp and add to the bowl of vegetables. Pour in the remaining lime juice marinade. Add cilantro and salt and pepper to taste. Toss gently to mix.

# Chicken and Shrimp

## Ingredients

5 tablespoons olive oil, divided  
1 (8 ounce) package sliced fresh mushrooms  
1 onion, chopped  
2 cloves garlic, chopped  
1 pound large shrimp, peeled and deveined  
1 1/4 teaspoons salt, divided  
4 skinless, boneless chicken breast halves - cut into 1 inch cubes  
3 tablespoons all-purpose flour, divided  
1/4 cup dry white wine  
1 1/4 cups water  
ground black pepper to taste

## Directions

Heat 1 tablespoon oil in a large skillet over medium high heat. Saute mushrooms until golden; remove from skillet with a slotted spoon and set aside.

Add another 2 tablespoons oil to skillet. Saute onion, garlic and shrimp until opaque. Remove from skillet and add to mushrooms.

In a shallow dish or bowl mix 2 tablespoons flour with 3/4 teaspoon salt. Dredge chicken in flour to coat. Add 1 tablespoon oil to skillet and saute chicken in oil for 3 to 5 minutes or until no longer pink. Add chicken to mushroom/shrimp mixture.

Heat 1 tablespoon oil in skillet and stir in 1 tablespoon flour. Cook about 30 seconds, stirring constantly, until brown. Stir in wine, 1/2 teaspoon salt and water. Boil for 1 minute.

Reduce heat to medium low and return shrimp and chicken mixture to skillet. Simmer for about 10 minutes, season with pepper and serve.



# Ron's Stewed Shrimp

## Ingredients

5 pounds shell-on medium shrimp  
1/3 cup mustard seed (such as McCormick®)  
2 tablespoons seasoned salt (such as McCormick Season All®)  
2 tablespoons dry mustard powder  
10 tablespoons prepared yellow mustard  
2 teaspoons ground black pepper  
1 teaspoon celery salt  
4 cups beer  
2 cups distilled white vinegar  
2 bay leaves

## Directions

Place the shrimp, mustard seed, seasoned salt, mustard powder, black pepper, and celery salt into a large pot and bring to a boil. Turn the heat off and stir in the bay leaves. Let cool slightly before draining and serving.

# Shrimp Scampi

## Ingredients

8 ounces angel hair pasta  
1 3/4 cups low-sodium chicken broth  
2 garlic cloves, minced  
1/4 teaspoon salt-free lemon-pepper seasoning  
1/4 cup chopped green onions, divided  
1/4 cup minced fresh parsley, divided  
1 pound uncooked shrimp, peeled and deveined

## Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, combine the broth, garlic, lemon-pepper and 3 tablespoons each green onions and parsley. Bring to a boil.

Add shrimp; cook for 3-5 minutes or until shrimp turn pink. Drain pasta and place in a serving bowl. Top with shrimp mixture and remaining onions and parsley.

# Artichoke and Shrimp Alfredo Pizza

## Ingredients

1 teaspoon olive oil  
1/2 pound uncooked large shrimp,  
peeled and deveined  
1/8 teaspoon crushed red pepper  
flakes  
1 (12 inch) prebaked pizza crust  
3/4 cup Bertolli® Creamy Alfredo  
Sauce  
1 (14 ounce) jar marinated  
artichoke hearts, drained  
2 tablespoons chopped drained  
sun-dried tomatoes packed in oil  
1/3 cup shredded mozzarella  
cheese

## Directions

Preheat oven to 450 degrees F.

Heat olive oil in 10-inch nonstick skillet over medium-high heat and cook shrimp with red pepper flakes, turning once, 2 minutes or until shrimp turn pink.

Arrange pizza crust on ungreased baking sheet. Evenly top with 1/2 cup sauce, then artichokes, tomatoes and cooked shrimp. Top with remaining sauce, then sprinkle with cheese. Bake 12 minutes or until cheese is melted.

# Shrimp Provencal

## Ingredients

3 tablespoons olive oil  
1 1/2 pounds large shrimp (21-25 per pound), peeled and deveined  
2 cups red peppers, diced  
1 cup chopped onion  
3 large cloves garlic, chopped  
1/2 teaspoon fennel seeds  
2 tablespoons chopped fresh thyme  
1/2 cup dry white wine  
2 tablespoons tomato paste  
1 (14.5 ounce) can canned diced tomatoes  
1/2 cup chopped fresh basil  
Salt and freshly ground pepper to taste

## Directions

Heat olive oil in a large skillet over medium-high heat. Quickly saute shrimp until they turn pink, but are not cooked through; remove from skillet and set aside. Add the bell peppers, onion, garlic, fennel seeds, and thyme; cook until the onion softens, about 8 minutes.

Stir in white wine, tomato paste, and diced tomatoes. Bring to a boil, then reduce heat to medium-low and simmer until the flavors blend, about 10 minutes. Add the shrimp, and simmer until they are cooked and turn opaque, about 3 minutes. Stir in the basil, and season to taste with salt and pepper before serving.

# Amaretto Shrimp Almandine

## Ingredients

1 pound angel hair pasta  
1 cup all-purpose flour  
salt  
1 pound medium shrimp - peeled  
and deveined  
1/2 cup butter  
1 cup honey  
1/2 cup sliced almonds  
1/2 cup amaretto liqueur

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place flour in a bowl and season with a pinch of salt. Pat shrimp dry with a paper towel. Melt the butter in a large skillet over medium-high heat until bubbling. Dredge the shrimp in the flour a few at a time, and place in the skillet. Work as quickly as possible, as the shrimp will cook very quickly. Cook shrimp only part way, about 1 or 2 minutes. Remove to a paper towel lined dish, and set aside.

Stir in the honey and almonds, return to a simmer, and cook 2 to 3 minutes. Very carefully pour in the Amaretto. Light a match, or even better, a long wooden skewer. Holding your hand away from the flame and to the side of the pan, ignite the Amaretto. This will quickly burn off the alcohol and speed the reduction process. Lightly boil for 2 minutes to reduce.

Return the shrimp and pasta to the skillet, and toss together until heated through.

# Wild Rice Shrimp Bake

## Ingredients

1 (6 ounce) package long grain  
and wild rice mix  
1 pound uncooked medium  
shrimp, peeled and deveined  
1 medium green pepper, chopped  
1 medium onion, chopped  
1 (4 ounce) can mushroom stems  
and pieces, drained  
1/4 cup butter or margarine  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1/2 cup seasoned stuffing  
croutons

## Directions

Prepare rice according to package directions. Meanwhile, in a large skillet, saute the shrimp, green pepper, onion and mushrooms in butter until shrimp turn pink. Add the soup to the rice; stir into the shrimp mixture. Transfer to a greased 2-qt. baking dish. Sprinkle with croutons. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

# Authentic and Easy Shrimp Curry

## Ingredients

1/4 cup vegetable oil  
1 large onion, chopped  
10 fresh curry leaves (optional)  
1 tablespoon ginger garlic paste  
1 teaspoon ground coriander  
2/3 teaspoon salt  
1/2 teaspoon ground turmeric  
1 tomato, finely chopped  
1 teaspoon ground red chile pepper  
2 pounds medium shrimp - peeled and deveined  
1/4 cup water  
1 teaspoon garam masala  
chopped fresh cilantro to taste

## Directions

Heat the oil in a wok or large saucepan over nearly high heat. Add the onions; cook and stir until browned. Mix in the curry leaves, then season with the ginger garlic paste, coriander and salt. Cook and stir for 1 minute.

Season with salt and turmeric, then mix in the tomato, chile powder, shrimp and water. Reduce the heat to medium-high and cook for 7 to 8 minutes, until shrimp are opaque. Taste and adjust salt and chile powder if necessary. Season with garam masala, stir and remove from the heat. Garnish with fresh cilantro and serve with flat bread or rice.

# Shrimp Linguine Alfredo

## Ingredients

1 (12 ounce) package linguine pasta  
1/4 cup butter, melted  
4 tablespoons diced onion  
4 teaspoons minced garlic  
40 small shrimp, peeled and deveined  
1 cup half-and-half  
2 teaspoons ground black pepper  
6 tablespoons grated Parmesan cheese  
4 sprigs fresh parsley  
4 slices lemon, for garnish

## Directions

Cook pasta in a large pot of boiling water until al dente; drain.

Meanwhile, melt butter in a large saucepan. Saute onion and garlic over medium heat until tender. Add shrimp; saute over high heat for 1 minute, stirring constantly. Stir in half-and-half. Cook, stirring constantly, until sauce thickens.

Place pasta in a serving dish, and cover with shrimp sauce. Sprinkle with black pepper and Parmesan cheese. Garnish with parsley and lemon slices.



# Grilled Tequila-Lime Shrimp

## Ingredients

2 tablespoons lime juice  
2 tablespoons tequila  
1/4 cup olive oil  
1 pinch garlic salt  
1 pinch ground cumin  
ground black pepper to taste  
1 pound large shrimp, peeled and deveined  
6 (10 inch) wooden skewers  
1 large lime, quartered

## Directions

Whisk together the lime juice, tequila, olive oil, garlic salt, cumin, and black pepper in a bowl until well blended. Pour into a large resealable plastic bag; add the shrimp, seal bag and turn to coat evenly. Refrigerate 1 to 4 hours before grilling.

Soak skewers at least 30 minutes in water to prevent burning.

Preheat outdoor grill for medium-high heat. Lightly oil grill grate, and place about 4 inches from heat source.

Drain and discard marinade from shrimp. Thread shrimp onto prepared skewers, 5 to 6 per skewer.

Cook, uncovered, on preheated grill until shrimp turn pink, turning once, for 5 to 7 minutes. Serve with lime wedges for garnish.

# Veggie Shrimp Fettuccine

## Ingredients

4 ounces uncooked fettuccine  
1 medium onion, chopped  
1 medium zucchini, cut into 1/4-inch slices  
1 medium tomato, seeded and chopped  
1 garlic clove, minced  
2 tablespoons butter  
1/2 pound uncooked medium shrimp, peeled and deveined  
2 tablespoons white wine or chicken broth  
1/4 teaspoon salt  
1/8 teaspoon pepper

## Directions

Cook fettuccine according to package directions. Meanwhile, in a skillet, saute the onion, zucchini, tomato and garlic in butter for 8-10 minutes or until crisp-tender. Add the shrimp, wine or broth, salt and pepper. Cook 3-4 minutes longer or until shrimp turn pink. Drain fettuccine; top with shrimp mixture.

# Sesame Shrimp

## Ingredients

2 tablespoons soy sauce  
2 tablespoons sesame oil, divided  
2 teaspoons lemon juice  
1/4 teaspoon garlic powder  
1 dash lemon-pepper seasoning  
1/2 pound medium shrimp, peeled  
and deveined  
Hot cooked rice  
1 tablespoon sesame seeds,  
toasted

## Directions

In a resealable plastic bag, combine the soy sauce, 1 tablespoon sesame oil, lemon juice, garlic powder and lemon-pepper; add shrimp. Seal bag and turn to coat; refrigerate for 30 minutes.

Drain and discard marinade. In a skillet, saute shrimp in remaining sesame oil until shrimp turn pink, about 3 minutes. Serve with rice if desired. Sprinkle with sesame seeds.

# Creamy Shrimp Stir-Fry

## Ingredients

1/2 pound fresh mushrooms, sliced  
1 (8 ounce) can sliced water chestnuts, drained  
1 small onion, halved and sliced  
1 medium carrot, cut into 1/4-inch slices  
1 celery rib, cut into 1/4-inch slices  
2 tablespoons butter or stick margarine  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
1 cup sour cream  
1/2 cup plain yogurt  
1/4 teaspoon pepper  
Hot cooked rice

## Directions

In a large skillet or wok, stir-fry vegetables in butter until crisp-tender. Add shrimp; cook and stir for 2-3 minutes or until shrimp turn pink. Reduce heat to low. Add the sour cream, yogurt and pepper; cook and stir until heated through (do not boil). Serve over rice.

# Shrimp Bisque I

## Ingredients

2 cups butter  
4 cups all-purpose flour  
1 pound medium shrimp - peeled, deveined and shells reserved  
12 ounces shrimp shells  
1/4 cup clarified butter  
1 large onion, finely diced  
1 clove garlic, minced  
2 tablespoons paprika  
3 tablespoons tomato paste  
1/2 cup brandy  
4 quarts fish stock  
4 cups heavy cream, heated  
3/4 cup dry sherry  
1/4 teaspoon hot pepper sauce  
1 dash Worcestershire sauce  
1 teaspoon Old Bay Seasoning  
TM

## Directions

To make roux: melt 2 cups butter in saucepan over moderate heat. Add 4 cups flour all at once, stirring constantly over low heat, for approximately 5 minutes, until roux is a very pale ivory color. Set aside.

Using a large stock pot, melt clarified butter and saute shrimp shells until color changes. (To make clarified butter: slowly melt unsalted butter in a saucepan, being careful not to burn. Once thoroughly melted skim off surface of butter, removing milk solids.)

Add onion and garlic, cooking until tender, adding more butter if needed. Add paprika, cooking for 10 to 15 minutes. Once paprika is dissolved add tomato paste and mix well.

Deglaze pan with brandy; add fish stock and simmer.

Thicken soup by adding small amounts of roux, each time mixing thoroughly.

Strain soup, pressing shells to extract all liquid.

In separate saute pan, saute shrimp in butter and add to soup mixture. Add heated heavy cream, sherry and season to taste using; hot pepper sauce, Worcestershire and seafood seasoning. Stirring well and serve.

# Triple Decker Grilled Shrimp BLT with Avocado

## Ingredients

1 cup mayonnaise  
1 chipotle pepper in adobo sauce  
1/2 lime, juiced  
1 pinch salt  
1 pinch ground black pepper

4 slices bacon  
8 extra-large shrimp - peeled, deveined, and tails removed  
1 tablespoon olive oil  
salt and ground black pepper to taste  
1 avocado, peeled, pitted and sliced  
2 leaves romaine lettuce  
4 slices ripe red tomato  
6 slices sourdough bread, toasted

## Directions

Combine mayonnaise, chipotle pepper, lime juice, and a pinch of salt and pepper in a bowl. Puree until smooth with a stick blender. Alternately, you can use a food processor to puree the ingredients. Cover and refrigerate until ready to assemble sandwiches.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Toss the shrimp in a bowl with olive oil and salt and pepper to taste.

Cook shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 3 minutes on each side.

To assemble sandwiches: Spread prepared mayonnaise dressing generously on 1 slice of bread. Arrange half of the shrimp and avocado slices on top. Place another slice of bread over the avocado, and spread another layer of the dressing. Top with a lettuce leaf and 2 slices of tomato followed by a third slice of bread. Repeat with the remaining ingredients for the second sandwich.

# Shrimp Rice Soup

## Ingredients

2 cups white rice  
9 ounces shelled and deveined shrimp  
1 tablespoon sesame oil  
1 tablespoon rice wine  
12 cups water  
salt to taste

## Directions

Rinse rice and set aside for 2 hours or until moistened.

Heat sesame oil in a saucepan. Add shrimp and rice wine and gently fry. Add rice and fry for 1 minute.

Pour water into saucepan and boil over medium heat. When the rice and shrimp mixture is thickened, or the rice expands about 3 times, reduce the heat to low. Continue to cook for 10 minutes, or until heated through, stirring constantly. Season with salt and serve hot.

# New Orleans Barbequed Shrimp

## Ingredients

1 pound shrimp, heads off and  
unpeeled  
1/2 cup butter  
1/2 cup zesty Italian dressing  
1 tablespoon lemon juice  
2 teaspoons ground black pepper  
1/8 teaspoon garlic powder

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Wash shrimp and drain well.

Melt margarine/butter in a one quart casserole dish. Add salad dressing, lemon juice, black pepper and garlic powder.

Add shrimp to the casserole dish. Stir gently to cover the shrimp with the mixture. Cover and bake, stirring occasionally for 25 to 30 minutes or until shrimp are pink.

Serve the shrimp hot on a large platter and place the sauce in individual bowls so that you can easily 'dunk' bread in the sauce!



# Crayfish or Shrimp Pasta

## Ingredients

2 (8 ounce) packages angel hair pasta  
1/2 cup butter  
6 cups heavy whipping cream  
1 cup chopped green onions  
1 1/2 pounds cooked shrimp - peeled and deveined  
3 tablespoons Cajun seasoning

## Directions

In a large pot of boiling salted water, cook angel hair pasta until al dente. Drain.

In a large saute pan, heat butter over medium heat until melted. Stir in the Cajun seasoning and heavy cream. Cook until sauce is reduced by half.

Stir in the green onions and crayfish or shrimp. Heat thoroughly. Serve over hot angel hair pasta.

# Exchange Gang Pasta with Shrimp

## Ingredients

1/2 pound spaghetti  
4 tablespoons butter, divided  
2 shallots, minced  
1 cup diced mushrooms  
1 cup grape tomatoes, quartered  
2 cloves garlic, minced  
salt and ground black pepper to taste  
1 pound uncooked medium shrimp, peeled and deveined  
1/4 cup white wine  
2 tablespoons fresh lemon juice  
2 cups torn fresh spinach leaves  
1/2 cup half-and-half cream  
1/4 cup shredded Parmesan cheese

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the spaghetti, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 12 minutes. Drain; toss with 2 tablespoons of the butter.

Melt the remaining 2 tablespoons butter in a large skillet over medium heat, and cook and stir the shallots and mushrooms until the mushrooms are tender, about 5 minutes. Stir in the grape tomatoes and garlic, season with salt and pepper, and cook and stir until tomatoes are heated through, about 3 minutes. Add the shrimp, and cook until the shrimp just begins to turn pink, stirring occasionally.

Stir in the white wine and lemon juice, reduce the heat to medium-low, and simmer until shrimp are opaque, about 5 minutes. Stir in the spinach; once spinach has wilted, stir in the half-and-half and Parmesan cheese. Simmer until all ingredients are heated through and the sauce is slightly thickened, about 5 minutes. Serve over the cooked spaghetti.

# Super Shrimp and Veggie Pasta Salad

## Ingredients

1 (12 ounce) package small seashell pasta  
1 small green bell pepper, chopped  
1 small red bell pepper, chopped  
3 green onions, finely chopped  
3 stalks celery, chopped  
25 large pitted black olives, sliced  
1 (4 ounce) can small shrimp, drained  
1 cup creamy salad dressing (e.g. Miracle Whip)  
1 teaspoon prepared mustard  
1 teaspoon white sugar  
2 teaspoons vinegar  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and rinse in cold water.

In a large bowl, combine pasta, green pepper, red pepper, onion, celery, olives and shrimp. In a separate bowl mix together: salad dressing, mustard, sugar, vinegar, salt and pepper; pour over salad. Can be served immediately, but best when chilled a few hours.

# Spicy Shrimp Fettuccine

## Ingredients

8 ounces uncooked fettuccine  
1 medium onion, chopped  
1 garlic clove, minced  
1 tablespoon olive or canola oil  
4 plum tomatoes, chopped  
1 cup chicken broth  
2 cups chopped fresh spinach  
3/4 pound cooked medium shrimp, peeled and deveined  
2 tablespoons minced fresh parsley  
1 tablespoon balsamic vinegar  
1 tablespoon butter or stick margarine  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon cayenne pepper  
2 ounces feta cheese, crumbled

## Directions

Cook fettuccine according to package directions. Meanwhile, in a large nonstick skillet, saute onion and garlic in oil until tender. Add tomatoes and broth. Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Add the spinach, shrimp, parsley and vinegar. Simmer, uncovered, for 2 minutes or until shrimp is heated through. Stir in the butter, salt, pepper and cayenne. Drain fettuccine; top with shrimp mixture and feta cheese.

# Shrimp Scampi I

## Ingredients

1 pound linguini pasta  
1/4 cup butter  
5 cloves garlic, minced  
1 pound medium shrimp - peeled and deveined  
1 cup bread crumbs  
1/2 cup white wine  
1 lemon, juiced  
1/4 cup light olive oil

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil, add pasta, and cook until al dente. Drain pasta, and set aside.

In a large skillet, melt butter over medium heat. Add most of the garlic, keeping some for later. Coat the garlic completely with butter. Do not let the garlic brown. Add shrimp, and toss to coat. Immediately remove pan from heat; shrimp will not be cooked yet.

Sprinkle the shrimp with breadcrumbs (enough to coat the shrimp), and transfer the entire mixture to a medium casserole dish. Pour wine and the lemon juice over the shrimp. Cover, and bake at 350 degrees F (175 degrees C) for 10 minutes.

Remove cover, and bake an additional 5 minutes.

In a small saucepan heat olive oil with remaining garlic. Toss the pasta with the olive oil and garlic mixture. Serve the shrimp over the pasta with additional lemon slices on the side.

# Shrimp Gabriella

## Ingredients

12 large shrimp  
6 ounces provolone cheese, cut  
into 12 strips  
1/4 cup green chile peppers,  
diced  
6 slices bacon, cut in half  
1/4 cup barbecue sauce

## Directions

Peel, devein and butterfly the shrimp or prawns. (To butterfly shrimp: Split shrimp down the center, cutting almost completely through.)

Insert a strip of provolone cheese and 1 teaspoon of the diced green chilies into each shrimp. Fold over the shrimp and wrap with a half strip of bacon. Secure with wooden picks.

Cook shrimp on grill, basting with your favorite barbecue sauce, until bacon is cooked and shrimp is pink.

# Kiki's Sweet and Spicy Marinated Shrimp

## Ingredients

2 cups red wine vinegar  
1 lemon, sliced  
2 fresh jalapeno peppers, seeded, deveined, and finely minced  
3 cloves garlic, minced  
4 tablespoons dried minced onion flakes  
3/4 cup superfine sugar  
4 pounds large cooked shrimp, peeled and deveined  
1/4 cup fresh cilantro, chopped  
salt and pepper to taste

## Directions

Pour vinegar into a pot over high heat. Stir in lemon slices, jalapeno peppers, garlic, onion flakes, and sugar. Bring to a rapid boil, stirring until sugar is dissolved. Remove from heat, and cool to lukewarm.

Place the shrimp and cilantro into a resealable plastic bag. Pour the lukewarm sauce into the bag, seal tightly; refrigerate overnight, turning the bag over several times.

Drain liquid from resealable bag, and place shrimp in a large bowl. Season with salt and pepper, and toss well.

# Shrimp Pu-Pu

## Ingredients

1 (8 ounce) package cream cheese  
1/2 cup mayonnaise  
1/2 teaspoon curry powder  
1/2 pound small cooked shrimp  
4 green onions, chopped  
2 hard-cooked eggs, grated  
salt to taste  
1 pinch paprika, for garnish

## Directions

In a medium bowl, mix together the cream cheese, mayonnaise, and curry powder until light and fluffy. Spread onto a serving plate. Arrange shrimp over the top, then sprinkle with green onions, grated egg, salt and paprika in that order. Chill for 1 hour before serving.



# Quick and Easy Shrimp Fajitas

## Ingredients

1 1/2 tablespoons vegetable oil, divided  
1 green bell pepper, sliced  
1 red bell pepper, sliced  
1 pound medium shrimp - peeled and deveined  
1 cup (1 small) chopped onion  
1 (1.25 ounce) package taco seasoning mix  
3 tablespoons water, or as needed  
6 (10 inch) flour tortillas, warmed

## Directions

Heat 1 tablespoon of oil in a large skillet over medium-high heat. Add the red and green bell peppers, and onion. Cook, stirring frequently until peppers are hot, but still slightly crisp, about 5 minutes. Remove from the skillet and set aside.

Pour the remaining 1/2 tablespoon of oil into the skillet, and add the shrimp. Cook, stirring occasionally, until pink and opaque. Reduce heat to low, and return the peppers and onion to the skillet. Stir in taco seasoning and water so that everything is evenly coated. Simmer until peppers are heated. Serve in warm tortillas.

# Amazing Bacon-Wrapped Jalapeno Shrimp

## Ingredients

1 quart vegetable oil for frying  
32 peeled and deveined medium shrimp, tail-on  
1 (4 ounce) can pickled jalapeno peppers, cut into slivers  
16 slices bacon, cut in half  
32 toothpicks

## Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Cut the shrimp along the back, nearly through to the front. Stuff each shrimp with a sliver of jalapeno, then wrap with half a slice of bacon. Secure with a toothpick. Repeat with the remaining ingredients.

Cook the shrimp in batches in the hot oil until the bacon is crispy and golden brown, 2 to 3 minutes. Drain on a paper towel-lined plate before serving.

# Shrimpy Dressing

## Ingredients

1 cup nonfat sour cream  
1 pinch salt  
1/3 cup chili sauce  
1 tablespoon pickle relish  
1 teaspoon cider vinegar  
1 tablespoon minced green onions  
1 (4.5 ounce) can shrimp, drained  
and chopped  
1/2 one lemon, juiced  
1 pinch ground black pepper

## Directions

In a medium bowl, combine sour cream, salt, chili sauce, relish, cider vinegar, onion, shrimp, lemon juice and ground black pepper. Mix well.

Adjust seasoning and chill before serving.

# Bloody Shrimp

## Ingredients

1 cup bottled Bloody Mary mix  
1 tablespoon hot pepper sauce  
1 lemon, juiced  
2 pounds large shrimp, peeled and deveined  
2 pounds halibut fillets, cubed

## Directions

In a large bowl, mix together the Bloody Mary mix, hot pepper sauce, and lemon juice. Stir in the shrimp and halibut chunks. Let marinate for 10 to 15 minutes.

Preheat a grill for high heat. Place a grill pan over the grilling surface, or you may use a heavy sheet of foil that has holes poked in it with a fork.

Drain the shrimp and halibut in a colander, discarding the marinade. Grill for 10 to 15 minutes, stirring occasionally, until the seafood is browned and opaque.

# Grilled Shrimp and Chicken Pasta

## Ingredients

1/4 teaspoon poultry seasoning  
1/4 teaspoon cayenne pepper, or to taste  
1/8 teaspoon ground white pepper  
1/8 teaspoon onion powder  
1 tablespoon garlic powder  
2 tablespoons butter  
1 cup heavy cream  
1/2 cup milk  
1 pound linguine pasta  
1 tablespoon olive oil  
1/2 cup white wine  
4 skinless, boneless chicken breasts  
8 ounces shrimp  
grated Romano cheese (optional)

## Directions

In a small bowl, mix together the poultry seasoning, cayenne pepper, white pepper, onion powder, and garlic powder. Divide spice mixture in half.

In a small skillet, melt butter over low heat. Slowly stir in cream and milk, and 1/2 of spice mixture. Continue cooking over low heat, stirring frequently, until slightly reduced and thickened to desired sauce consistency. Remove from heat, and set aside.

Preheat grill to high heat. Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, and set aside.

In a large skillet, heat olive oil over medium-high heat. Carefully stir in wine and remaining spice mixture. Place chicken breasts in the skillet, and cook for 16 to 20 minutes, or until no longer pink in center and juices run clear. Remove from heat and set aside.

Lightly oil grill grate. Cook shrimp on preheated grill for 3 to 4 minutes, or until slightly opaque. Serve each chicken breast on a bed of linguine topped with grilled shrimp. Ladle generously with cream sauce. Garnish with Romano cheese, if desired. Enjoy!

# Shrimp Toast

## Ingredients

1/2 pound medium shrimp, peeled and deveined  
1 slice fresh ginger root, chopped  
1 clove garlic, chopped  
1/2 cup water chestnuts, drained and chopped  
1 teaspoon salt  
1 teaspoon ground black pepper  
2 tablespoons dry sherry  
1 egg white  
1 teaspoon baking soda  
3 slices white bread, crusts trimmed  
3 tablespoons sesame seeds  
3 cups oil for deep frying

## Directions

In a medium skillet, heat the 3 cups of oil to 300 degrees F (150 degrees C).

In a food processor, combine the shrimp, ginger, garlic and water chestnuts; grind to a paste. Add salt, pepper, sherry, egg white and baking soda. Process until smooth.

Cut each slice of trimmed bread into quarters, forming 4 triangles each. Divide the shrimp mixture over each piece of bread; sprinkle with sesame seeds.

Deep fry shrimp toast until golden brown. Drain on paper towels.

# Orzo and Shrimp Salad with Asparagus

## Ingredients

12 extra-large shrimp  
1 clove garlic, minced  
2 tablespoons extra-virgin olive oil  
2 quarts water  
8 ounces orzo pasta  
1 pound fresh asparagus, trimmed and cut into 1 inch pieces  
2 tablespoons extra-virgin olive oil  
2 green onions, chopped  
1 tablespoon white balsamic vinegar  
1 tablespoon fresh lemon juice  
2 teaspoons honey mustard  
2 tablespoons minced fresh basil  
salt and pepper to taste

## Directions

Peel shrimp, reserving the shells. In a skillet over medium heat, cook the garlic and shrimp in 2 tablespoons of olive oil, stirring frequently to keep the garlic from browning. When shrimp are cooked through, remove from heat, cool and cut into 1/2-inch pieces.

Bring water to a boil in a Dutch oven over high heat. Add shrimp shells, boil for 5 minutes, then strain out shells and discard. Stir in the orzo and cook for 5 minutes. Stir in the asparagus pieces and continue cooking until the pasta is al dente, about 4 minutes. Drain into a mesh sieve, and rinse in cold water.

Toss pasta and asparagus with 2 tablespoons of olive oil, shrimp, and green onions until evenly coated. In a separate bowl, whisk the vinegar, lemon juice, mustard, and basil until incorporated. Pour over pasta mixture and toss well; season to taste with salt and pepper. Chill for 2 hours.

# Grilled Marinated Shrimp

## Ingredients

- 1 cup olive oil
- 1/4 cup chopped fresh parsley
- 1 lemon, juiced
- 2 tablespoons hot pepper sauce
- 3 cloves garlic, minced
- 1 tablespoon tomato paste
- 2 teaspoons dried oregano
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 pounds large shrimp, peeled and deveined with tails attached skewers

## Directions

In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt, and black pepper. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours.

Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade.



# Chicken and Shrimp Linguine

## Ingredients

1 pound linguini pasta  
1/4 teaspoon ground nutmeg  
1 pinch cayenne pepper  
1/2 teaspoon onion powder  
1/2 teaspoon ground black pepper  
4 tablespoons butter  
1/2 cup milk  
1 cup heavy cream  
2 tablespoons olive oil  
2 cloves garlic, chopped  
4 skinless, boneless chicken breast halves - cut into cubes  
3/4 cup white wine  
1 pound medium shrimp - peeled and deveined

## Directions

Bring a large pot of lightly salted water to a boil. Add linguini pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small bowl, combine nutmeg, cayenne pepper, onion powder and pepper; set aside.

In a medium saucepan over medium heat, melt butter and add 1/2 of the spice mixture, milk and cream. Heat until sauce thickens; set aside.

In a large skillet over medium heat, warm olive oil and add garlic, chicken, wine and remaining spice; cook until chicken is no longer pink. Remove chicken from pan and cook shrimp.

Deglaze pan by adding some wine and heating it for 2 to 3 minutes; add the cream sauce and reheat if needed. Pour sauce over hot linguine and add chicken mixture and shrimp.

# Shrimp Stuffed Mushrooms

## Ingredients

2 pounds large mushrooms  
3/4 pound cooked baby shrimp  
1 cup crushed bacon flavored  
crackers  
1 cup cream cheese, softened  
1/2 cup shredded sharp Cheddar  
cheese

## Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a medium baking dish.

Remove stems from mushrooms. Finely chop stems, and set aside. Arrange caps cavity side up in the baking dish.

In a medium bowl, mix mushroom stems, cooked baby shrimp, crushed bacon flavored crackers and cream cheese.

Stuff mushroom caps generously with the mushroom stem mixture. Top with sharp Cheddar cheese.

Bake in the preheated oven 8 to 10 minutes, or until cheese is melted and lightly browned.

# Creamy Shrimp Pasta

## Ingredients

8 ounces penne pasta  
1/2 cup KRAFT Light Zesty Italian Dressing  
1 pound raw large cleaned shrimp, thawed if frozen  
2 red peppers, cut into short thin strips  
1 cup pea pods  
4 ounces PHILADELPHIA Neufchatel Cheese, cubed  
2 tablespoons KRAFT Grated Parmesan Cheese

## Directions

Cook pasta in large saucepan as directed on package.

Meanwhile, heat dressing in large skillet on medium heat. Add shrimp and peppers; stir-fry 3 to 4 min. or until shrimp turn pink. Add pea pods; stir-fry until heated through. Add Neufchatel; cook and stir until Neufchatel is completely melted and mixture is well blended.

Drain pasta; return to saucepan. Add shrimp mixture; mix lightly. Serve topped with the Parmesan cheese.

# Tomato-Dill Shrimp Stew

## Ingredients

- 1 large onion, chopped
- 4 garlic cloves, minced
- 1 tablespoon olive or canola oil
- 3 cups diced fresh tomatoes
- 1 (8 ounce) can tomato sauce
- 3 tablespoons minced fresh dill
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- 1/2 teaspoon salt
- 1 pound cooked medium shrimp, peeled and deveined
- 4 ounces crumbled feta cheese
- 1 cup minced fresh parsley

## Directions

In a large saucepan, saute onion and garlic in oil for 5 minutes. Stir in the tomatoes, tomato sauce, dill, mustard, honey and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Add the shrimp, cheese and parsley; simmer 5 minutes longer.

# Shrimp and Andouille Sausage with Mustard

## Ingredients

1 (12 ounce) package angel hair pasta  
1/2 pound andouille sausage, sliced  
3/4 pound medium shrimp, peeled and deveined  
4 tablespoons chopped green onions  
1/2 cup sliced fresh mushrooms  
1 1/2 tablespoons finely chopped fresh garlic  
1/2 cup white wine  
2 cups heavy cream  
1 1/2 tablespoons coarse grained prepared mustard  
1 teaspoon Worcestershire sauce  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, and cook for 5 to 6 minutes or until al dente. Drain, and set aside.

Place sausage in a large, heavy skillet over medium heat. Cook and stir until evenly browned; drain. Mix in shrimp, green onions, mushrooms, and garlic. Cook about 1 minute, until shrimp are opaque. Remove mixture from skillet, and set aside.

Pour wine into the skillet, and scrape up browned bits. Cook until reduced by about 1/2. Mix in heavy cream, and continue cooking until reduced by about 1/3. Stir in mustard and Worcestershire sauce. Season with salt and pepper.

Return sausage mixture to the skillet, and blend into the wine mixture. Cook and stir until heated through. Serve over angel hair pasta.

# Shrimp and Asparagus Casserole

## Ingredients

2 (10 ounce) packages frozen cut asparagus  
1/4 cup butter  
1/4 cup all-purpose flour  
1 cup milk  
3/4 cup light cream  
1/4 cup dry white wine, more cream or chicken broth  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 egg yolk, slightly beaten  
1/2 cup grated Parmesan cheese  
1 pound cooked small shrimp  
1/2 cup buttered soft bread crumbs

## Directions

On stove top or in a microwave oven, blanch asparagus for 3 minutes. Drain well; set aside. In a small saucepan, melt butter. Stir in the flour; cook, stirring constantly, for 1 minute. Gradually whisk in milk and cream; cook until thickened. Stir in wine (or substitute). Season with salt and pepper. Stir in beaten egg yolk, cheese and shrimp. In a buttered 2-1/2-qt. casserole, arrange half the asparagus; pour on half the sauce. Repeat layers. Top with buttered crumbs. Bake at 350 degrees F for 30 minutes.

# Avocado-Lime Shrimp Salad (Ensalada de

## Ingredients

1 1/4 pounds cooked deveined  
shelled shrimp, tail shells removed  
3 avocados - peeled, pitted and  
diced  
1 bunch green onion tops,  
chopped  
3 large red tomatoes, diced  
1 large yellow tomato, diced  
1 bell pepper (any color), chopped  
1/2 bunch cilantro, chopped  
2 tablespoons fresh lime juice  
salt and ground black pepper to  
taste

## Directions

Cut the shrimp into 2 or 3 pieces and place in a large bowl; add the avocado, green onion, red and yellow tomatoes, bell pepper, cilantro, and lime juice; mix. Season with salt and pepper. Refrigerate at least 15 minutes before serving.

# Shrimp and Crab Macaroni Salad

## Ingredients

3 cups uncooked elbow macaroni  
5 eggs  
2 strips celery, diced  
1/2 onion, minced  
1/2 green bell pepper, diced  
1/2 pound fresh shrimp, peeled and deveined  
1/2 pound crabmeat

1 cup mayonnaise  
1/2 cup milk  
1 teaspoon dried dill weed  
1 teaspoon fresh mint  
1 teaspoon salt  
1/2 teaspoon white sugar  
2 teaspoons cocktail sauce  
1/8 teaspoon hot pepper sauce  
2 teaspoons paprika, for garnish

## Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove eggs from hot water and let cool. Peel eggs and reserve 1 egg for the garnish. Chop the remaining 4 eggs.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large mixing bowl, combine macaroni, eggs, celery, onion, green pepper, shrimp and crab.

In a separate mixing bowl, whisk together mayonnaise, milk, dill, mint, salt, sugar, cocktail sauce and hot pepper sauce.

Pour the dressing mixture into the macaroni mixture and mix thoroughly. Sprinkle top with paprika and decorate with extra sliced egg. Seal the bowl with plastic wrap and chill for 4 to 6 hours.



# Greek Pasta Salad with Shrimp, Tomatoes,

## Ingredients

Dijon Vinaigrette

1/4 cup rice wine vinegar

2 tablespoons Dijon mustard

1 large clove garlic, minced

Big pinch of salt

Black pepper, to taste

2/3 cup extra-virgin olive oil

Pasta Salad

2 medium zucchini, thinly sliced lengthwise

1 medium yellow pepper, halved lengthwise, seeded

2 tablespoons olive oil

Ground black pepper and salt, to taste

2 tablespoons salt for pasta water

1 pound medium pasta shells

1 pound cooked shrimp, halved lengthwise

8 ounces cherry tomatoes, halved

3/4 cup coarsely chopped, pitted Kalamata olives

1 cup crumbled feta cheese

1/2 small red onion, cut into small dice

2 teaspoons dried oregano

## Directions

To make the vinaigrette, whisk together the first five ingredients, then slowly whisk in the oil for a thick consistency. Pour into a jar with a tight-fitting lid to transport it to the picnic.

Adjust oven rack to highest position and turn broiler on high. Toss zucchini and bell pepper with olive oil, salt and pepper, and arrange on a large baking sheet with sides. Broil eight to 10 minutes, until spotty brown, turning zucchini slices and pepper halves once. Set aside in a large bowl to cool, then cut into bite-sized pieces.

Bring 1 gallon of water and 2 Tbs. of salt to boil. Add pasta; boil using package times, until just tender. Drain thoroughly (do not rinse) and dump onto the baking sheet. Set aside to cool.

Put vegetables, pasta and remaining ingredients (except dressing) in the bowl or a gallon-sized zipper bag (can be refrigerated for several hours). To serve, add dressing; toss to coat.

# Pasta Shrimp Salad

## Ingredients

1 (7 ounce) package small shell pasta  
3 celery ribs, chopped  
5 ounces frozen, small, cooked shrimp, thawed  
1 cup frozen peas, thawed  
1/2 cup fat free French dressing  
1/2 cup reduced-fat mayonnaise  
3 tablespoons chopped onion  
2 teaspoons dried basil  
2 teaspoons lemon juice  
1/2 teaspoon garlic powder  
1/2 teaspoon salt-free lemon-pepper seasoning  
1/2 teaspoon salt-free seasoning blend

## Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, celery, shrimp and peas. In a small bowl, combine the remaining ingredients. Pour over pasta mixture and toss to coat. Cover and refrigerate until serving.

# Lumpia - Filipino Shrimp and Pork Egg Rolls

## Ingredients

1 pound ground pork  
1 cup finely chopped raw shrimp  
1/2 cup finely chopped onion  
1/2 cup grated carrots  
1/4 cup finely chopped green onions  
3 tablespoons soy sauce  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 teaspoon monosodium glutamate (MSG) (optional)  
1 (16 ounce) package spring roll wrappers  
1 egg white, beaten  
1 quart vegetable oil for frying

## Directions

Mix the ground pork, shrimp, onion, carrots, green onions, soy sauce, salt, pepper, and MSG in a bowl until well combined.

Pull a wrapper off the stack, and cover the remaining wrappers with a damp cloth. Place the wrapper on a work surface. Place a thin line, about the width of your little finger, across one side of the wrapper, 1/2 inch from the edge of the wrapper. Roll the wrapper tightly around the filling, and seal the edges with egg white. Repeat making rolls with the remaining wrappers and filling, and cut the rolls into thirds.

Heat the oil in a heavy pan or deep fryer to 375 degrees F (190 degrees C). Deep-fry 3 or 4 lumpia at a time, turning once, until the rolls float and turn golden brown, about 3 minutes. Serve hot.

# Margarita Shrimp Salad

## Ingredients

1 tablespoon lime juice  
2 teaspoons grated lime peel  
3 cloves garlic, minced  
1 pound large shrimp, shelled and deveined  
3/4 cup SwansonB® Chicken Broth (regular, Natural GoodnessB „ÿ or Certified Organic)  
1 medium orange or red pepper  
1 small onion, sliced  
1/4 cup chopped fresh cilantro  
4 cups torn romaine lettuce or iceberg lettuce  
2 large tomatoes, thickly sliced

## Directions

Mix the lime juice, lime peel and garlic in a 12x8x2-inch nonmetallic shallow baking dish or gallon size resealable plastic bag. Add the shrimp and toss to coat with the marinade. Cover the dish or seal the plastic bag and refrigerate it for 30 minutes, turning the shrimp over a few times while it's marinating.

Heat the broth in a 2-quart saucepan over high heat to a boil. Add the pepper and onion and cook until the vegetables are tender-crisp.

Reduce the heat to medium. Add the shrimp and marinade. Cook until the shrimp turn pink. Stir in the cilantro. Divide the lettuce, tomatoes and shrimp mixture among 4 serving plates.

# Grilled Shrimp and Apple Skewers

## Ingredients

3 tablespoons honey  
3 tablespoons olive oil  
1 tablespoon chopped fresh basil  
1 tablespoon strawberry jam  
1/4 teaspoon crushed red pepper flakes  
1 clove garlic, minced  
2 tablespoons red wine vinegar  
1 tablespoon lemon juice  
2 teaspoons white sugar  
2 Gala apples, cored and cut into eighths  
16 jumbo shrimp, peeled and deveined

## Directions

Whisk together the honey, olive oil, basil, strawberry jam, red pepper flakes, garlic, red wine vinegar, lemon juice and white sugar in a small bowl. Place the apples and shrimp into a large resealable plastic bag. Pour the marinade over the shrimp and apples, seal the bag, and shake to coat; refrigerate for 30 minutes.

Preheat an outdoor grill for medium-high heat.

Thread the shrimp and apples alternately on 4 metal or soaked wooden skewers. Discard the remaining marinade.

Cook the skewers on the preheated grill until the shrimp are opaque, about 5 minutes per side.

# Very Easy Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (4 ounce) can small shrimp, drained  
1/2 (12 ounce) bottle cocktail sauce

## Directions

Spread the cream cheese on the bottom of a 8 inch square serving dish. Layer the shrimp over the cream cheese. Pour the cocktail sauce over the top.

# Three Can Shrimp Chowder

## Ingredients

1 (14.75 ounce) can cream-style corn  
1 (10.75 ounce) can condensed cream of potato soup  
1 1/2 cups half-and-half cream  
1/4 cup bacon bits  
2 green onion, chopped  
1/4 teaspoon cayenne pepper  
1 (8 ounce) package cold cream cheese, cubed  
1 (4 ounce) can small shrimp, drained

## Directions

Stir together the cream-style corn, cream of potato soup, half-and-half, bacon bits, green onion, and cayenne pepper in a saucepan. Bring to a simmer over medium-high heat, then stir in cream cheese until melted. Add the shrimp, and cook a minute or two to heat through.

# Shrimp Scampi III

## Ingredients

1 (8 ounce) package angel hair pasta  
1/2 cup butter  
2 cloves garlic, sliced  
1 1/2 pounds shrimp, peeled and deveined  
1/3 cup white wine  
3/4 cup dry bread crumbs  
3 tablespoons grated Parmesan cheese

## Directions

Bring a large pot of salted water to a boil. Add angel hair pasta and return pot to boil. Cook until al dente. Drain well.

In a large saucepan, melt butter, saute garlic until tender, remove garlic and discard. Add shrimp and cook until colored pink. Stir in white wine. The bread crumbs are used as thickening, so stir in a little at a time until desired thickness is reached.

Serve shrimp over angel hair pasta, sprinkled with Parmesan cheese.



# Coconut Shrimp II

## Ingredients

2 quarts vegetable oil for frying  
10 ounces orange marmalade  
3 tablespoons prepared horseradish  
3 tablespoons prepared mustard  
3/4 cup all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon paprika  
1/4 teaspoon curry powder  
1/8 teaspoon salt  
1/8 teaspoon cayenne pepper  
1/3 cup beer  
1 pound large shrimp, peeled and deveined with tails attached  
1/4 cup all-purpose flour  
8 ounces unsweetened flaked coconut

## Directions

Heat oil in a deep fryer to 375 degrees F (190 degrees C). In a small bowl, stir together marmalade, horseradish and mustard; set aside.

Combine 3/4 cup flour, baking powder, paprika, curry powder, salt and cayenne. Stir in beer.

Dredge shrimp in 1/4 cup flour, dip in beer batter and roll in coconut.

Fry shrimp in hot oil until golden on both sides. Drain briefly and serve with reserved dipping sauce.

# Shrimp Bisque

## Ingredients

1 tablespoon extra-virgin olive oil  
1 medium red bell pepper,  
chopped  
1/2 cup chopped yellow onion  
1/2 pound cooked or raw shrimp,  
tails removed, cut in pieces  
2 cups fat-free half-and-half  
1 cup no-salt-added tomato  
sauce  
1/4 teaspoon hot chile sauce, or  
to taste  
salt and freshly ground black  
pepper to taste  
1 teaspoon butter  
1/4 cup grated fresh Parmesan  
cheese

## Directions

In saucepan, heat olive oil. Add red pepper and onion; saute on low heat until soft, 15 to 20 minutes, stirring occasionally. Add shrimp, half-and-half, tomato sauce, hot sauce, salt and pepper. Bring to a boil, reduce heat and simmer 5 minutes. Add butter.

Put 1/2 hot mixture in a blender and carefully process at high speed about 10 to 15 seconds, or until no large pieces remain. Transfer bisque into soup bowls.

Repeat with remaining mixture. Sprinkle on Parmesan cheese.

Optional garnishes: herbs and additional shrimp.

# French Shrimp Salad

## Ingredients

1 pound fresh asparagus  
3/4 pound cooked shrimp -  
peeled and deveined  
1/3 cup mayonnaise  
1 tablespoon lemon juice  
6 artichoke hearts, drained  
1 cup French dressing  
2 hard-cooked eggs, chopped  
6 sprigs fresh parsley

## Directions

Cook the asparagus in boiling salted water until tender. Remove and cool under cold water. Reserve six stalks and cut remaining asparagus into 1 inch pieces.

Cook and clean shrimp. Again reserve the best six and dice the remainder. In a bowl, combine shrimp and asparagus, mix gently with mayonnaise and lemon juice.

In a separate bowl, marinate the artichoke hearts in 1 cup French dressing.

Place shrimp and asparagus in an attractive shallow bowl. Garnish with sieved egg and arrange reserved asparagus on top to resemble the spokes of a wheel.

Drain the artichoke bottoms and garnish each with a dollop of mayonnaise, 1 whole shrimp and 1 parsley sprig. Arrange them around the salad.

# Asian Ginger Shrimp Skewers

## Ingredients

1 1/4 cups Marzetti® Asian Ginger Dressing  
24 medium shrimp, thawed, peeled and deveined  
1 tablespoon vegetable oil  
1 large head Boston lettuce  
1 (12 ounce) package pre-washed, torn mixed greens  
1 bunch scallions, 6-inch section both green and white parts, chopped  
1 (8 ounce) package fresh sugar snap or snow peas, rinsed and chopped  
2 cups shredded carrots  
1 medium cucumber, seeded and chopped  
20 medium fresh basil leaves, chopped

## Directions

Prepare grill to medium hot. Soak 6 wooden skewers in water for 5 minutes. Toss shrimp with vegetable oil. Thread shrimp (6 pieces each) onto the skewers.

While grill is heating prepare the vegetables for the salad. Rinse Boston lettuce, remove 6 large outer leaves and set aside, chop remaining lettuce. Combine lettuce, green onion, peas, carrots, cucumber and basil with 3/4 cup Marzetti Asian Ginger Salad Dressing. Toss well. Arrange larger Boston lettuce leaves on a platter and top with salad mixture.

Spray grill with non-stick cooking spray for the grill. Grill shrimp for 5 to 6 minutes or until shrimp are opaque; turning half way through grilling time, and brushing with 1/4 cup remaining Marzetti Asian Ginger Salad Dressing the last minutes of cooking. Serve shrimp over arranged salad platter, offer additional Marzetti Asian Ginger salad dressing if desired.

# Daddy's Shrimp Toast

## Ingredients

1 pound fresh shrimp, peeled, deveined and finely minced  
1/2 yellow onion, minced  
1/2 cup finely chopped water chestnuts  
1/2 cup finely chopped celery  
1 green onion, finely chopped  
1/2 cup cooked crabmeat  
1 egg, beaten  
1 1/2 tablespoons chopped fresh parsley  
1 teaspoon sesame oil  
salt to taste  
ground black pepper to taste  
5 drops soy sauce  
1 teaspoon minced garlic  
2 cups oil for frying  
8 thick slices white bread

1/4 cup soy sauce  
1 tablespoon water  
1 teaspoon sesame oil  
3 tablespoons chopped fresh parsley  
garlic powder to taste  
1 teaspoon white sugar

## Directions

In a mixing bowl, combine the shrimp, onion, water chestnuts, celery, and green onion. Stir in crabmeat, egg, parsley, sesame oil, soy sauce, and garlic. Season with salt and pepper to taste.

Make the dipping sauce: In a small mixing bowl, whisk together soy sauce, water, sesame oil, parsley, garlic powder, and sugar; set aside.

In a heavy skillet, heat 2 cups oil, or enough to be 1/2 inch deep, over medium heat. Spread a thick layer of shrimp filling on one side of each slice of bread.

Fry the topped bread in hot oil until golden brown and shrimp is pink, turning once. Do not let the filling sit on the bread too long or the sandwich will get soggy. Drain on paper towels and let cool for a minute. Slice diagonally and serve with dipping sauce or alone.

# Shrimp Ramakis

## Ingredients

24 jumbo shrimp, peeled and deveined  
1 1/2 cups bottled teriyaki sauce  
1 pound bacon strips, cut in half  
1 (8 ounce) can whole water chestnuts, drained  
24 wooden toothpicks

## Directions

In a glass bowl, toss shrimp with teriyaki sauce. Cover with plastic wrap and let marinate in the refrigerator for one hour.

Adjust oven rack to the middle setting and set oven to preheat.

Remove shrimp from marinade and place each on a half strip of bacon with a water chestnut. Roll and secure with a toothpick, then place onto a broiler pan approximately 1/2 inch apart from each other. Discard remaining marinade.

Broil ramakis for 5 minutes on each side, or until the shrimp is pink and the bacon is cooked (keep the oven door ajar and watch carefully). Drain on paper towels and serve immediately.

# Tequila Shrimp

## Ingredients

2 tablespoons unsalted butter  
4 cloves garlic, chopped  
1 1/2 pounds large shrimp -  
peeled and deveined  
1/2 cup tequila  
1/2 cup chopped fresh cilantro  
salt and pepper to taste

## Directions

Melt butter in a large skillet over medium heat. Saute garlic until light brown. Place shrimp in the pan, and cook for 3 minutes.

Pour in tequila, and season with cilantro, salt, and pepper. Cook for 2 more minutes.

# Shrimp and Gravy

## Ingredients

3/4 cup chopped raw bacon  
1 small onion, chopped  
2 tablespoons all-purpose flour  
1/2 cup water  
1/2 cup evaporated milk  
1 pound medium shrimp - peeled  
and deveined  
1 cube beef bouillon  
1 tablespoon garlic salt  
1 tablespoon chopped fresh  
chives  
salt and pepper to taste

## Directions

Place the bacon in a large skillet over medium-high heat. Cook and stir until crisp. Remove bacon and set aside, leaving the grease in the skillet. Reduce the heat to medium and add the onions to the pan. Cook and stir until transparent.

In a small bowl or cup, stir together the flour and water. Mix in the evaporated milk. Pour into the pan with the onions; cook, stirring constantly, until gravy has thickened. Stir in the bouillon cube, garlic salt, chives, salt and pepper. Return the bacon to the skillet, and add the shrimp. Cook for 5 to 10 minutes, until shrimp are pink and opaque. Serve over grits, biscuits or rice.



# Shrimp Spread II

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 cups shredded Cheddar cheese  
2 (4.5 ounce) cans shrimp, rinsed and drained  
4 tablespoons mayonnaise  
2 tablespoons minced onion  
1 teaspoon prepared horseradish  
1/2 teaspoon dried dill weed  
1 dash vinegar-based hot pepper sauce  
1 teaspoon lemon pepper  
1/2 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium-size mixing bowl, combine cream cheese, Cheddar cheese, shrimp, mayonnaise, onion, horseradish, dill, and hot pepper sauce. Pour mixture into an 8x8 inch baking dish. Sprinkle with lemon pepper seasoning and paprika.

Bake at 350 degrees F (175 degrees C) for 25 minutes; or until the mixture is bubbly.

# Chile-Garlic Shrimp

## Ingredients

1 pound uncooked medium shrimp, peeled and deveined  
1 (1.6 oz) package buffalo wing seasoning mix (such as McCormick® Original Buffalo Wings Seasoning Mix)  
5 tablespoons unsalted butter  
2 teaspoons bottled minced garlic  
1/4 teaspoon crushed red pepper flakes  
1/4 cup coarsely chopped fresh cilantro  
2 teaspoons lime juice  
4 lime wedges, for garnish (optional)

## Directions

Rinse the shrimp with cold water and pat dry with paper towels. Add the shrimp and seasoning mix to a plastic bag and shake to coat.

Heat the butter, garlic, and red pepper flakes in a large skillet over medium heat until the butter has melted. Raise the heat to medium-high; when the butter begins to pop and sizzle add the shrimp to the pan. Cook and stir the shrimp until they are bright pink on the outside and the meat is no longer transparent in the center, about 4 to 5 minutes. Do not overcook.

Remove the pan from the heat and stir in the cilantro and lime juice. Garnish with lime wedges and serve hot.

# Scallop and Shrimp Kabobs

## Ingredients

1 pound large shrimp - peeled and deveined  
1/2 pound scallops  
1 red bell pepper, cut into 1 inch pieces  
1 green bell pepper, cut into 1 inch pieces  
1 fresh pineapple - peeled, cored and cut into wedges  
1/2 cup rice vinegar  
2 teaspoons sesame oil  
2 teaspoons minced fresh ginger root  
3 tablespoons light soy sauce

## Directions

If using wooden skewers, soak 6 of them in warm water for 15 minutes. This prevents the skewers from catching on fire while the kabobs cook. Then thread the shrimp, scallops, peppers, and pineapple on the skewers.

Make the basting sauce: In a medium-size mixing bowl, combine rice vinegar, sesame oil, ginger, and soy sauce. Mix well.

Prepare an outside grill with an oiled rack set 4 inches above the heat source. Place the skewers on the grill and baste with some of the sauce. Grill kabobs for about 5 to 6 minutes total, turning and basting with the sauce while grilling. Heat remaining basting sauce until warm and serve on the side.

# Simply Succulent Shrimp

## Ingredients

1/4 cup chicken broth  
1 pound tiger prawns, peeled and deveined  
1/4 teaspoon crushed red pepper flakes  
1/2 cup butter  
3 cloves garlic, crushed

## Directions

In a large skillet over medium heat, bring chicken broth to a simmer and add prawns; cook until pink. Add red pepper flakes to taste.

In a microwave-safe bowl, combine butter and garlic; heat until completely melted.

Place prawns on a platter with separate cups of garlic butter for dipping; serve.

# Shrimp de Jonghe I

## Ingredients

1 1/2 pounds shrimp, peeled and deveined  
2 cups dry white wine  
1 cup butter, melted  
2 cloves garlic, minced  
1 pinch ground cayenne pepper  
1/2 teaspoon paprika  
1 cup chopped fresh parsley  
2 cups fresh bread crumbs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 11x 7 inch casserole dish.

Place shrimp evenly in the casserole dish. Pour wine over the shrimp.

Mix together butter, garlic, cayenne pepper, paprika, parsley and bread crumbs. Sprinkle bread crumb mixture over the shrimp. Refrigerate now if desired.

Bake in preheated oven for 20 minutes, or until shrimp are firm and topping is golden brown. Serve immediately.

# Shrimp Enchiladas

## Ingredients

5 tablespoons olive oil  
2 cloves minced garlic  
1 teaspoon ground ginger  
1/2 teaspoon hot sauce  
16 large shrimp, peeled and  
deveined, without tails  
4 (8 inch) flour tortillas  
3/4 cup shredded Cheddar and  
Monterey cheese blend  
2 cups fresh salsa

## Directions

In a mixing bowl, combine 4 tablespoons olive oil, garlic, ginger, hot sauce, and shrimp. Coat shrimp well with mixture, and marinate 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Grease a 9 inch glass pie dish with the remaining 1 tablespoon of olive oil. Fill flour tortillas with marinated shrimp, cheese blend and salsa. Fold tortillas into a roll and place in the greased pie dish. Spread a thin layer of salsa on top of the tortillas.

Bake in a preheated oven for 20 minutes or until shrimp are pink.

# Grilled Shrimp Fajitas

## Ingredients

1/2 pound sliced bacon  
1/2 pound uncooked medium shrimp, peeled and deveined  
1 medium green pepper, cut into 1-inch pieces  
1 medium sweet red pepper, cut into 1-inch pieces  
1 medium onion, cut in 1-inch pieces  
1/2 cup barbecue sauce  
6 (8 inch) flour tortillas, warmed  
1 cup shredded lettuce  
1 medium tomato, diced  
1/2 cup shredded Cheddar cheese

## Directions

In a large skillet, cook bacon over medium heat until cooked but not crisp. Drain on paper towels. Wrap a strip of bacon around each shrimp; secure ends with toothpicks.

On six metal or soaked wooden skewers, alternately thread shrimp, peppers and onion. Grill, covered, over medium heat or broil 4 in. from the heat for 2-3 minutes on each side or until shrimp turn pink and vegetables are tender, basting frequently with barbecue sauce.

Remove shrimp and vegetables from skewers; discard toothpicks. Place on one side of each tortilla. Top with lettuce, tomato and cheese; fold over.

# Todd's Warm Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) package cream cheese with chives  
1 (10.75 ounce) can condensed cream of shrimp soup  
1 tablespoon Worcestershire sauce  
1 (4.5 ounce) can shrimp, coarsely chopped

## Directions

In a large skillet, combine cream cheese, and cream cheese with chives. When the cheese has melted, mix in shrimp soup, Worcestershire sauce, and shrimp. Stir until the mixture is heated through.



# Shrimp and Crab Casserole

## Ingredients

2 cups water  
1 cup uncooked white rice  
1 pound crab meat  
2 (12 ounce) packages frozen shrimp, thawed  
2 cups mayonnaise  
1 cup chopped onion  
2 cups milk  
1 teaspoon hot pepper sauce  
1/2 cup sliced almonds  
10 buttery round crackers, crushed

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 3 quart casserole dish.

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Combine crab meat, shrimp, rice, mayonnaise, onion, milk, hot sauce, and almonds in casserole dish. Mix well.

Cover top of casserole with crumbled crackers. Bake, uncovered, in preheated oven for 30 to 40 minutes, or until casserole is bubbling.

# Herbalicious Shrimp Dip

## Ingredients

1 pound cooked peeled shrimp, chilled  
3 green onions, coarsely chopped  
1 small onion, coarsely chopped  
1 tablespoon chopped fresh tarragon  
1 1/2 teaspoons dried parsley  
1 teaspoon minced fresh rosemary  
1/2 teaspoon chili powder  
1 teaspoon lemon juice  
1 tablespoon finely grated carrot  
1 cup low-fat mayonnaise  
1 cup low-fat sour cream  
salt and pepper to taste

## Directions

Add shrimp, green onions, onion, tarragon, parsley, rosemary, chili powder, and lemon juice to the jar of a blender or food processor; process the mixture until shrimp are finely chopped.

Scrape the chopped shrimp mixture into a bowl and stir in the carrot, mayonnaise, and sour cream, mixing until well blended. Season to taste with salt and pepper. Chill at least 1 hour before serving.

# Chicken with Shrimp Sauce

## Ingredients

4 boneless, skinless chicken breasts, cut in half and trimmed  
1 tablespoon vegetable oil  
1 tablespoon chopped onion  
1 teaspoon chopped fresh garlic  
1 cup chicken broth  
  
4 tablespoons butter  
1/2 cup all-purpose flour  
1 cup milk  
1 tablespoon lime juice  
2 tablespoons tomato paste  
1/2 cup chicken broth  
1 teaspoon chopped fresh rosemary leaves  
2 ounces small, cooked shrimp, peeled and deveined

## Directions

Place chicken breasts on a cutting board, and pound thin with a mallet.

Heat oil in a large skillet over medium-high heat. Stir in onions and garlic. Place chicken in skillet and brown on both sides. Add 1 cup chicken broth, reduce heat to medium low; cover, and simmer for 10 minutes. Remove skillet from heat.

Meanwhile, melt butter in a medium saucepan over low heat. Gradually stir in flour, stirring until smooth. Increase heat to medium, and cook briefly until thickened. Stir in milk, lime juice, and tomato paste; cook until it begins to thicken, about 25 minutes. Stir in 1/2 cup chicken broth to thin sauce, and warm through. Remove from heat, and stir in rosemary and shrimp.

To serve, remove chicken, onions, and garlic to plates with a slotted spoon, and top with sauce.

# Shrimp Dip

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
4 tablespoons ketchup  
2 tablespoons prepared  
horseradish  
1 pound cooked and peeled  
shrimp

## Directions

In a medium bowl, mix the cream cheese, ketchup and prepared horseradish. Gently fold in the shrimp. Cover and chill in the refrigerator at least 1 hour before serving.

# Brandied Shrimp with Pasta

## Ingredients

1 (16 ounce) package dry fettuccini noodles  
1/4 cup olive oil  
1 pound shrimp, peeled and deveined  
6 green onions, thinly sliced  
4 cloves garlic, thinly sliced  
1/4 cup brandy  
2 large tomatoes, diced  
1/2 cup dry white wine  
1/2 cup butter  
1/2 cup chopped fresh basil  
2 teaspoons salt  
1 teaspoon pepper  
1/2 cup grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large skillet over medium heat. Saute shrimp until pink. Stir in green onions, garlic and brandy. Carefully ignite brandy with a match, or the gas flame. Cook for 2 minutes. Add chopped tomatoes, and cook 2 minutes. Stir in wine and butter, and season with basil, salt and pepper. Cook for 3 minutes. Stir in Parmesan. Toss with pasta until evenly coated.

# Shrimp Etoufee III

## Ingredients

4 pounds fresh shrimp, peeled and deveined  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon crushed red pepper flakes  
1 cup margarine, divided  
2 cups minced onion  
3 cups sliced celery  
3 cups diced green bell pepper  
2 tablespoons cornstarch  
3 1/2 cups water

## Directions

In a large bowl, combine the shrimp, salt, pepper, and red pepper flakes. Blend well. Cover and place in the refrigerator.

In a large pot over medium heat, melt 1/2 cup of margarine and add the onions. Saute the onions until they are translucent.

Stir in the celery and bell pepper. Increase the heat to high and stir occasionally for 20 minutes. Add the remaining 1/2 cup of margarine and bring to a boil. Fold in the shrimp and reduce heat to medium cook for 10 minutes.

Mix the cornstarch and water together and slowly pour it into the pot; just covering the top of the shrimp mixture. Cook on medium/high heat until the celery is soft; about 20 minutes. Add any additional salt, pepper and red pepper flakes to taste.

# Shrimp Linguine

## Ingredients

1 1/2 pounds cooked fresh shrimp  
6 tablespoons butter  
1 tablespoon minced garlic  
1 cup heavy whipping cream  
1/2 cup chopped parsley  
3 tablespoons chopped fresh basil  
1/2 teaspoon dried thyme  
3/4 cup grated Parmesan cheese  
salt to taste  
ground black pepper to taste  
1 (16 ounce) package linguini  
pasta

## Directions

Cook pasta until al dente according to package directions.

While linguine is cooking, melt butter or margarine in a large skillet. Add garlic, and saute briefly to release flavor. Add cream; heat just to boiling, stirring frequently. Lower heat, and stir in shrimp, parsley, basil, and thyme. Continue cooking until shrimp are just heated through. Do not overcook shrimp! Remove sauce from heat.

Drain the pasta, and toss lightly with the sauce. Toss again with cheese, and salt and pepper to taste. Serve immediately.

# Shrimp and Garlic

## Ingredients

2 pounds cooked medium shrimp, peeled and deveined without tail  
1 green bell pepper, finely chopped  
1 red bell pepper, finely chopped  
5 cloves garlic, minced  
1 sweet onion, diced  
chopped fresh cilantro  
1 avocado - peeled, pitted and diced  
salt and pepper to taste  
1/2 cup olive oil  
chili pepper flakes

## Directions

Place shrimp in a large mixing bowl with red and green bell peppers, garlic, onion, cilantro, and avocado. Drizzle with olive oil, and season with salt and pepper. Cover, and refrigerate for at least 1 hour to allow flavors to develop. Serve chilled.



# Shrimp and Mushroom Linguini with Creamy

## Ingredients

1 (8 ounce) package linguini pasta  
2 tablespoons butter  
1/2 pound fresh mushrooms,  
sliced  
1/2 cup butter  
2 cloves garlic, minced  
1 (3 ounce) package cream  
cheese  
2 tablespoons chopped fresh  
parsley  
3/4 teaspoon dried basil  
2/3 cup boiling water  
1/2 pound cooked shrimp

## Directions

Bring a large pot of lightly salted water to a boil. Add linguini, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat 2 tablespoons butter in a large skillet over medium-high heat. Add mushrooms; cook and stir until tender. Transfer to a plate.

In the same pan, melt 1/2 cup butter with the minced garlic. Stir in the cream cheese, breaking it up with a spoon as it melts. Stir in the parsley and basil. Simmer for 5 minutes. Mix in boiling water until sauce is smooth. Stir in cooked shrimp and mushrooms, and heat through.

Toss linguini with shrimp sauce, and serve.

# Monica's Japanese Garlic Dollop Shrimp

## Ingredients

3/4 cup mayonnaise  
2 tablespoons soy sauce  
2 tablespoons mirin  
2 cloves garlic, minced  
2 tablespoons dried minced onion  
1/4 teaspoon onion powder  
1 teaspoon curry powder  
1 teaspoon ground turmeric  
1 teaspoon dried basil  
1 tablespoon cayenne pepper  
1/4 teaspoon salt  
1/2 cup seasoned dry bread crumbs  
16 peeled and deveined jumbo shrimp, tails still attached  
2 tablespoons sesame oil  
1/4 cup water

## Directions

Stir together the mayonnaise, soy sauce, mirin, minced garlic, dried minced onion, onion powder, curry powder, turmeric, basil, cayenne pepper, and salt in a bowl. Fold in the bread crumbs until evenly moistened. Cover, and refrigerate at least an hour.

Cut each shrimp along the back and open the halves like a book. Place a hearty dollop of the mayonnaise mixture onto each shrimp, and spread over the top to completely cover. Heat the sesame oil in a large skillet over high heat until it begins to smoke. Place the shrimp in the pan, mayonnaise-side up, and add the water. Cover, and steam until the shrimp are no longer transparent, 2 1/2 to 3 minutes.

# Shrimp and Mushroom Angel Hair Pasta

## Ingredients

1 pound angel hair pasta  
1/4 cup butter, divided  
1 pound large shrimp, peeled and deveined and butterflied  
1 1/2 cups sliced fresh mushrooms  
4 tablespoons chopped shallots  
1/2 cup port wine  
1 cup dry white wine  
1 pint heavy cream  
4 cloves garlic, crushed  
salt to taste  
2 teaspoons white sugar (optional)  
1 teaspoon ground white pepper

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

In a large skillet, melt 1 tablespoon butter over medium heat; saute mushrooms until soft. Season with salt to taste; set aside.

In a large skillet, melt 2 tablespoons butter over medium-low heat; cook shrimp for a few minutes. Season with salt to taste; set aside.

In a large skillet, melt 1 tablespoon butter over medium heat; saute shallots for a few minutes. Pour in port wine, white wine and cream; allow to cook over medium-low heat until it thickens.

Stir in mushrooms, shrimp, garlic, salt, sugar and ground white pepper; toss with pasta and serve.

# Cajun Crawfish and Shrimp Etouffe

## Ingredients

1/3 cup vegetable oil  
1/4 cup all-purpose flour  
1 small green bell pepper, diced  
1 medium onion, chopped  
2 cloves garlic, minced  
2 stalks celery, diced  
2 fresh tomatoes, chopped  
2 tablespoons Louisiana-style hot sauce  
1/3 teaspoon ground cayenne pepper (optional)  
2 tablespoons seafood seasoning  
1/2 teaspoon ground black pepper  
1 cup fish stock  
1 pound crawfish tails  
1 pound medium shrimp - peeled and deveined

## Directions

Heat the oil in a heavy skillet over medium heat. Gradually stir in flour, and stir constantly until the mixture turns 'peanut butter' brown or darker, at least 15 or 20 minutes. I use a large fork with the flat side to the bottom of the pan in a side to side motion. This is your base sauce or 'Roux'. It is very important to stir this constantly. If by chance the roux burns, discard and start over.

Once the roux is browned, add the onions, garlic, celery and bell pepper to the skillet, and saute for about 5 minutes to soften. Stir in the chopped tomatoes and fish stock, and season with the seafood seasoning. Reduce heat to low, and simmer for about 20 minutes, stirring occasionally.

Season the sauce with hot pepper sauce and cayenne pepper (if using), and add the crawfish and shrimp. Cook for about 10 minutes, or until the shrimp are opaque.

# Shrimp Macque Choux

## Ingredients

8 mini baked pizza crusts  
2 tablespoons butter, melted  
2 tablespoons chopped fresh parsley  
garlic salt to taste

1 cup oil for frying  
8 (6 inch) corn tortillas, cut into strips

**Creamy Jalapeno Sauce:**  
2 cups whipping cream  
1 cup sour cream  
1 teaspoon chicken bouillon granules  
1 tablespoon liquid from the jar of jalapeno peppers  
2 tablespoons butter  
1 tablespoon flour  
2 tablespoons diced jalapeno peppers  
4 ounces shredded Monterey Jack cheese

**Macque Choux:**  
1 tablespoon vegetable oil  
1/2 pound salt pork\*, julienned  
6 tablespoons butter  
1 cup chopped onions  
1/2 cup diced celery  
1/2 cup diced green bell pepper  
1/2 cup diced red bell pepper  
5 cloves garlic, minced  
1 tablespoon minced fresh thyme  
1 (20 ounce) package frozen corn  
1/2 pound andouille sausage, sliced  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/4 cup minced fresh parsley

## Directions

Set oven to broil. Brush individual pizza crusts with melted butter, and sprinkle with chopped parsley and garlic salt. Place on a baking sheet and broil until sizzling. Remove, and set aside.

Heat 1 cup oil in a heavy skillet over medium-high heat. In batches, place tortilla strips in hot oil, and cook until crisp. Remove to paper towels, and discard oil.

Add whipping cream to a saucepan, and whisk over high heat. When the cream begins to boil, whisk in sour cream. Reduce to medium heat. Stir in chicken bouillon and jalapeno juice, and simmer.

In a separate saucepan, warm 2 tablespoons butter over medium heat. Whisk in flour; continue whisking until the mixture is a pale golden color. Then whisk flour mixture into cream mixture, whisking until well blended. Remove from heat, and stir in jalapenos and cheese. Set aside.

Warm 1 tablespoon vegetable oil in a Dutch oven over medium-high heat. Stir in salt pork, and brown on all sides. Remove salt pork to paper towels, and discard oil.

Warm 6 tablespoons butter in a large Dutch oven over medium heat. Stir in onions, celery, green and red bell peppers, garlic, and thyme. Cook until the vegetables are softened, about 5 minutes. Stir in the corn, and cook about 5 minutes, stirring. Stir in andouille and salt pork. Season with salt, pepper, 1/4 cup parsley, and Creole seasoning; cook about 10 minutes. Add shrimp, and cook until pink, about 5 minutes. Drain the butter sauce off of the shrimp and meats, and reserve the sauce in a bowl or jar.

Stir the cream sauce into the shrimp and meat mixture. Stir in 3 cups of penne pasta. Reduce the heat to medium low, and simmer for 5 to 10 minutes.

To serve, place pizza bread in the bottom of individual bowls. Ladle a spoonful or two of the reserved butter sauce over the bread, then ladle over sauce. Add more pasta, if desired. Sprinkle with Creole seasoning, and top with crispy tortilla strips.

# Stir-Fried Shrimp with Snow Peas and Ginger

## Ingredients

1 tablespoon salt  
2 cups cold water  
1 pound shrimp, peeled and deveined  
1/3 cup chicken broth  
2 teaspoons rice wine  
1 1/2 teaspoons soy sauce  
1 1/2 teaspoons cornstarch  
3/4 teaspoon sugar  
1/8 teaspoon ground white pepper  
1 tablespoon vegetable oil  
2 tablespoons minced garlic  
1 teaspoon minced fresh ginger root  
2 teaspoons vegetable oil  
6 ounces snow peas, strings removed  
2 tablespoons chopped fresh chives  
1/4 teaspoon salt

## Directions

In a large bowl, stir salt into water until dissolved. Add shrimp, and set aside 5 minutes. Rinse shrimps, and dry on paper towels.

In a small bowl, mix together broth, rice wine, soy sauce, cornstarch, sugar, and pepper. Set aside.

Heat 1 tablespoon oil in a large skillet or wok over high heat. Cook shrimp, turning constantly, until pink on all sides, about 1 minute. Stir in garlic, ginger, and 2 teaspoons oil. Stir in snow peas, chives, and 1/4 teaspoon salt; stir-fry 1 minute more.

Stir broth mixture into skillet, and continue cooking until sauce thickens. Serve immediately.

# Shrimp Egg Salad

## Ingredients

1 pound cooked shrimp - peeled, deveined, and chopped  
4 hard-cooked eggs, chopped  
4 tablespoons mayonnaise  
1 teaspoon Dijon mustard  
1 sprig chopped fresh dill  
4 leaves green leaf lettuce

## Directions

In a medium bowl, mix together the shrimp, eggs, mayonnaise and mustard. Spoon onto lettuce leaves to serve.

# Slippery Shrimp

## Ingredients

2 cups peanut oil for frying  
1 pound peeled and deveined large shrimp  
1/4 cup cornstarch  
2 large cloves garlic, minced  
1/2 teaspoon minced fresh ginger  
1/2 teaspoon cayenne pepper  
1 tablespoon white wine  
1 tablespoon white vinegar  
1 tablespoon ketchup  
5 teaspoons white sugar  
1/2 teaspoon salt  
1/4 cup water  
2 teaspoons cornstarch  
2 teaspoons water  
5 green onions, sliced

## Directions

Heat peanut oil in a wok to 375 degrees F (190 degrees C).

Toss the shrimp with 1/4 cup of cornstarch to coat, then drop into the hot oil, and quickly fry until golden brown, about 45 seconds. When done, drain shrimp, and set aside.

Pour all but 1 tablespoon of oil from the wok, then stir in the garlic, ginger, and cayenne pepper. Cook and stir until the garlic is fragrant and beginning to brown, about 30 seconds. Pour in the wine, vinegar, ketchup, sugar, salt, and 1/4 cup of water, and bring to a boil over high heat. Dissolve the cornstarch in 2 teaspoons of water, stir into the boiling sauce, and boil until thickened, about 1 minute. Stir the shrimp and green onions into the sauce until coated.



# Butternut Shrimp Soup with Sherry

## Ingredients

3 cups peeled and cubed  
butternut squash  
3 cups milk  
1 cup chicken broth  
salt and pepper to taste  
1/2 teaspoon curry powder  
1/4 teaspoon celery salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/3 pound small shrimp - peeled  
and deveined  
2 pears - peeled, cored and diced  
1 tablespoon sherry wine, or to  
taste

## Directions

Combine the cubed squash, milk and chicken broth in a saucepan. Season with salt, pepper, curry powder, celery salt, cinnamon and nutmeg. Bring to a boil, then reduce heat to low, and simmer for about 30 minutes, until squash is tender, stirring frequently to prevent the milk from scorching.

Add 1/2 the shrimp, and 1/2 the pears to the soup, and bring to a boil. Cook for 5 minutes, or until shrimp is opaque. Transfer the soup to a blender or food processor, and blend until smooth. Return to the saucepan and bring to a simmer over medium-low heat.

Add the remaining shrimp and remaining pears to the soup, and simmer for another 5 minutes, or until shrimp is opaque. Stir in sherry wine, and remove from heat. Ladle into bowls, and garnish with a light sprinkle of cinnamon or nutmeg.

# Cantonese Style Pork and Shrimp Dumplings

## Ingredients

1/4 pound ground pork  
1 cup chopped watercress  
1/2 (8 ounce) can water chestnuts,  
drained and chopped  
1/4 cup chopped green onions  
1 tablespoon oyster sauce  
1 1/2 tablespoons sesame oil  
1 teaspoon minced garlic  
1 teaspoon soy sauce  
1/8 teaspoon ground white  
pepper  
1/8 teaspoon salt  
1 (16 ounce) package round  
dumpling skins  
1 pound peeled and deveined  
medium shrimp

## Directions

In a large bowl, combine the pork, watercress, water chestnuts, green onion, oyster sauce, sesame oil, garlic, soy sauce, ground white pepper and salt and mix together well.

Place 1/2 teaspoonful of this filling onto each dumpling skin. Place 1 shrimp on the filling, slightly wet the edge of the dumpling skin, fold over and pinch with your fingers to form a seal all the way around.

To cook: Pan fry the dumplings in a large skillet over medium heat with oil for 15 minutes, turning over halfway through OR Place them in a pot of boiling water for 10 minutes; drain and serve in hot chicken broth.

# Zippy Summer Shrimp

## Ingredients

1/3 cup extra-virgin olive oil  
3 cloves garlic, sliced  
1 teaspoon red pepper flakes  
2 teaspoons paprika  
2 pounds shell-on deveined jumbo shrimp  
1/4 cup lemon juice  
2 tablespoons chopped fresh basil  
1/2 teaspoon salt  
1/4 teaspoon black pepper

## Directions

Heat the oil in a large skillet over high heat; cook and stir the garlic in the oil until translucent. Sprinkle the red pepper flakes and paprika into the oil. Add the shrimp and toss to coat. Pour the lemon juice over the shrimp; allow to cook until the shrimp are bright pink on the outside and the meat is no longer transparent in the center, 1 to 2 minutes more. Reduce heat to medium-low; add the basil and toss lightly. Season with salt and pepper to serve.

# Shrimp Bisque II

## Ingredients

3/4 cup butter  
1 1/3 cups all-purpose flour  
3 quarts seafood stock  
salt and pepper to taste  
1 1/2 pounds medium shrimp -  
peeled, deveined and shells  
reserved  
1 pound onions, minced  
1/4 cup butter  
2 cloves garlic, minced  
3 tablespoons paprika  
1/4 cup tomato paste  
3 fluid ounces brandy  
1 quart heavy cream, heated  
3 dashes hot pepper sauce  
3 dashes Worcestershire sauce  
1/2 teaspoon Old Bay Seasoning  
TM  
1/2 cup dry sherry

## Directions

In a large saucepan over medium heat, combine 3/4 cup butter and flour. Cook, stirring, until flour taste disappears, about 7 minutes. Stir in seafood stock and season with salt and pepper. Simmer 15 minutes, then remove from heat and set aside.

In a large saucepan over medium heat, cook shrimp shells and onion in 1/4 cup butter until onion is translucent. Stir in garlic, paprika and tomato paste and cook until brown. Stir in brandy and light it on fire. Let it simmer until reduced and thickened. Stir in reserved stock, reduce heat and simmer 45 minutes. Strain through a fine mesh or cheesecloth.

Return strained mixture to a simmer in the saucepan. Pour in cream.

Dice shrimp and cook until opaque in a medium skillet over medium heat. Stir into soup and simmer 5 minutes. Season with pepper sauce, Worcestershire and Old Bay. Stir in sherry just before serving.

# Lemony Shrimp N' Asparagus

## Ingredients

1 pound fresh asparagus, trimmed and cut into 1 1/2 inch pieces  
1 medium sweet red pepper, julienned  
1/2 teaspoon minced garlic  
2 tablespoons water  
3/4 pound uncooked medium shrimp, peeled and deveined  
1/4 cup soy sauce  
5 teaspoons lemon juice  
1/2 teaspoon grated lemon peel  
2 teaspoons cornstarch  
1 tablespoon cold water  
Hot cooked rice

## Directions

In a 2-qt. microwave-safe bowl, combine the asparagus, red pepper, garlic and water. Cover and microwave on high for 4 minutes. Add shrimp; cover and cook for 2 minutes or until shrimp turn pink and asparagus is tender. With a slotted spoon, remove shrimp and vegetables; keep warm.

Add the soy sauce, lemon juice and peel to the microwave dish. In a small bowl, combine the cornstarch and cold water until smooth. Stir into soy sauce mixture.

Microwave, uncovered, on high for 1-2 minutes or until thickened. Return the shrimp mixture to the bowl; toss to coat. Serve with rice if desired.

# Indian Stir-Fried Shrimp in Cream Sauce (Bhagari)

## Ingredients

- 1 tablespoon tomato paste
- 1/2 teaspoon salt
- 1 teaspoon white sugar
- 1 teaspoon garam masala
- 1/2 teaspoon ground cumin
- 1/8 teaspoon ground red pepper
- 3 tablespoons finely chopped fresh cilantro
- 1 fresh jalapeno pepper, chopped
- 1 tablespoon fresh lemon juice
- 1 cup coconut milk
- 3 tablespoons vegetable oil
- 1 teaspoon black mustard seed
- 3 cloves garlic, minced
- 1 1/4 pounds medium shrimp - peeled and deveined
- 1 tablespoon cornstarch
- 1 tablespoon cold water

## Directions

In a medium bowl, stir together tomato paste, salt, sugar, garam masala, ground cumin seed, ground red pepper, cilantro, jalapeno pepper, lemon juice, and coconut milk. Set coconut sauce aside.

Heat oil in a wok or frying pan over medium-high heat. When oil is hot, add the mustard seeds, and cook until they begin to pop. Immediately stir in garlic, and cook until garlic begins to brown. Add shrimp, and cook until shrimp is opaque; this should take only a minute or two. Pour the coconut sauce over the shrimp; cook until the sauce begins to simmer. In a small bowl, mix together cornstarch and water; stir into the sauce, and continue cooking until thick.

# Lemon Garlic Shrimp

## Ingredients

1 (6.5 ounce) package RICE-A-  
RONI® Broccoli Au Gratin  
1 pound uncooked medium  
shrimp, peeled and deveined  
1 medium sweet red pepper,  
julienned  
3 green onions, cut into 1/2-inch  
pieces  
1 teaspoon minced garlic  
1/2 teaspoon Italian seasoning  
1 tablespoon butter  
2 teaspoons cornstarch  
1/2 cup chicken broth  
1 tablespoon lemon juice  
1 teaspoon grated lemon peel,  
divided

## Directions

Prepare rice mix according to package directions. Meanwhile, in a large skillet, saute the shrimp, red pepper, onions, garlic and Italian seasoning in butter until shrimp turn pink.

In a small bowl, combine the cornstarch, broth and lemon juice until smooth; stir into shrimp mixture. Bring to a boil; cook and stir for 1 -2 minutes or until thickened. Stir 1/2 teaspoon lemon peel into prepared rice. Serve with shrimp mixture; sprinkle with remaining lemon peel.

# Sunday Shrimp Pasta Bake

## Ingredients

12 ounces uncooked vermicelli  
1 medium green pepper, chopped  
5 green onions, chopped  
6 garlic cloves, minced  
6 tablespoons butter, cubed  
2 tablespoons all-purpose flour  
2 pounds cooked shrimp, peeled and deveined  
1 teaspoon celery salt  
1/8 teaspoon pepper  
1 pound process cheese (eg. Velveeta), cubed  
1 (10 ounce) can diced tomatoes with green chilies, drained  
1 (4 ounce) can mushroom stems and pieces, drained  
1 tablespoon grated Parmesan cheese

## Directions

Cook vermicelli according to package directions. Meanwhile, in a large skillet, saute the green pepper, onions and garlic in butter until tender. Gradually stir in flour until blended. Stir in the shrimp, celery salt and pepper; cook, uncovered, over medium heat for 5-6 minutes or until heated through.

In a microwave-safe bowl, combine the process cheese, tomatoes and mushrooms. Microwave, uncovered, on high for 3-4 minutes or until cheese is melted, stirring occasionally. Add to shrimp mixture. Drain vermicelli; stir into skillet.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.



# Shrimp Deviled Eggs

## Ingredients

12 eggs  
2 teaspoons butter  
1 cup small salad shrimp  
1 green onion, chopped  
1 pinch garlic powder  
1/2 cup mayonnaise, or to taste  
1 teaspoon mustard  
1/4 cup sweet pickle relish,  
drained  
1 dash hot pepper sauce  
(optional)  
1 tablespoon chopped fresh  
parsley, or as needed

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Gently mash the yolks with a fork.

Melt butter in a skillet over medium heat; cook and stir the shrimp, green onion, and garlic powder in the melted butter until, about 4 minutes. Transfer the shrimp to a cutting board and mince. Stir 3/4 cup of the minced shrimp and any remaining liquid from the skillet into the egg yolks; reserve remaining shrimp for garnish. Add the mayonnaise, mustard, pickle relish, and hot sauce; mix well. Scoop the mixture into a resealable plastic bag, seal the bag, and snip a corner off the bag with scissors to make a piping bag.

Gently squeeze about 1 1/2 tablespoon of filling into each egg white half. Garnish each deviled egg with a few pieces of the reserved chopped shrimp and a pinch of the chopped parsley; chill for at least 30 minutes in refrigerator before serving.

# Spicy Thai Shrimp Pasta

## Ingredients

1 (12 ounce) package rice vermicelli  
1 large tomato, diced  
4 green onions, diced  
2 pounds cooked shrimp, peeled and deveined  
1 1/2 cups prepared Thai peanut sauce

## Directions

Bring a large pot of water to a boil. Add rice vermicelli, and cook 3 to 5 minutes or until al dente; drain.

In a medium bowl, toss together rice vermicelli, tomato, green onions, shrimp, and peanut sauce. Cover, and chill in the refrigerator 8 hours or overnight.

# Killer Shrimp Soup

## Ingredients

2 quarts chicken broth  
2 tablespoons rosemary  
5 cloves garlic, minced  
1 teaspoon ground black pepper  
1 teaspoon celery seed  
1/2 teaspoon fennel seed  
1 cup clam juice  
1/2 (6 ounce) can tomato paste  
1 cup butter  
1 cup white wine  
2 pounds shrimp, with tails  
1 (1 pound) loaf French bread

## Directions

Pour broth into a large pot, and mix in rosemary, garlic, pepper, celery seed, fennel seed, clam juice, tomato paste, and butter. Bring to a boil, reduce heat to low, and simmer 1 hour, stirring occasionally.

Stir wine into the soup, and continue to simmer and occasionally stir 2 hours.

Just before serving, stir in shrimp. Continue cooking 3 minutes, or until shrimp are opaque. Serve with bread for soaking up all the yummy broth.

# Thai Shrimp Burgers

## Ingredients

1 1/2 pounds large shrimp, peeled  
2 large garlic cloves, minced  
2 tablespoons minced fresh ginger  
1 jalapeno pepper, seeded and minced  
6 tablespoons minced cilantro  
3 Green Onions, thinly sliced  
1/2 cup Thai peanut sauce  
1/4 cup dry bread crumbs  
1/2 teaspoon salt  
2 tablespoons fresh lime juice  
2 tablespoons vegetable oil  
2 cups slaw mix  
4 small (4 inch) pita breads

## Directions

In a food processor, blend 1/3 of the shrimp into a paste. Add remaining shrimp; pulse until finely chopped. Transfer to a bowl. Add garlic, ginger, jalapeno, 1/4 cup cilantro, 2 green onions, 1/4 cup peanut sauce, bread crumbs and salt; combine with a fork. Divide into 4 portions. Pat with fingertips to flatten to about 4 inches wide. Refrigerate.

Whisk remaining peanut sauce with lime juice and oil. Mix slaw with remaining onion and cilantro; toss with dressing. Refrigerate.

For charcoal grill: Build a hot fire on one side of grill. Replace rack. When coals are covered with white ash, add burgers. Cover and cook, turning only once, until opaque throughout, about 3 1/2 to 4 minutes per side.

Grill pitas until spotty brown and warm, a minute or so per side. Split crosswise. Place a burger on each of 4 pita halves. Top with slaw, then remaining pita halves.

# Excellent Shrimp Creole

## Ingredients

2/3 cup vegetable oil  
3/4 cup all-purpose flour  
2 cups finely chopped onion  
6 cloves garlic, diced  
1 cup finely chopped celery  
1 cup finely chopped green bell pepper  
2 bay leaves  
1 lemon, juiced  
1 (6 ounce) can tomato paste  
1 (10 ounce) can diced tomatoes with green chile peppers  
3 pounds shrimp, peeled and deveined  
1 tablespoon Worcestershire sauce  
ground black pepper to taste  
salt to taste  
chili powder to taste  
hot sauce to taste

## Directions

In a medium saucepan, over medium heat, pour in oil and flour to make a roux. Cook together until smooth, stirring constantly, but do not brown.

Stir in onions and saute for 2 minutes. Stir in garlic, celery, bell pepper, bay leaves, lemon juice, tomato paste, tomatoes and shrimp. Add enough water just to cover.

Cook slowly until shrimp are pink and tender; stirring occasionally. Season with salt, pepper, chili powder and hot sauce to taste.

# Garlic Butter Shrimp

## Ingredients

1 pound uncooked medium shrimp, peeled and deveined  
2 cloves garlic cloves, minced  
1/4 cup butter  
3 tablespoons lemon juice  
Hot cooked rice

## Directions

In a large skillet, saute the shrimp and garlic in butter for 5 minutes or until shrimp turn pink. Add the lemon juice; heat through. Serve with rice.

# Ragu® Shrimp Marinara

## Ingredients

2 tablespoons olive oil  
1/8 teaspoon crushed red pepper  
or to taste  
1 1/2 pounds large uncooked  
shrimp, peeled and deveined  
2 cloves cloves garlic, finely  
chopped  
1 (26 ounce) jar Ragu® Old World  
Style® Traditional Pasta Sauce

## Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook red pepper flakes, stirring occasionally, 1 minute. Add shrimp and garlic and cook 3 minutes.

Stir in Pasta Sauce. Simmer 5 minutes or until shrimp are done and sauce is heated through.

Serve, if desired, with crusty Italian bread or hot cooked pasta.

# Pink Sauce for Pasta (Shrimp)

## Ingredients

4 tablespoons tomato puree  
3/4 cup water  
1 cup heavy cream  
1 1/2 teaspoons grated fresh ginger root  
1/4 teaspoon cayenne pepper  
4 teaspoons lemon juice  
1 teaspoon ground cumin  
1 teaspoon salt  
ground black pepper to taste  
1/2 teaspoon white sugar  
3 tablespoons vegetable oil  
1 tablespoon mustard seed  
2 cloves garlic, chopped  
2 pounds medium shrimp - peeled and deveined  
salt to taste  
ground black pepper to taste

## Directions

Place tomato puree in a measuring cup. Add enough water to make a total measure of 1 cup, place in a medium bowl. Stir in cream, ginger, cayenne pepper, lemon juice, cumin, 1 teaspoon salt, black pepper to taste, and sugar. Cover and refrigerate until needed.

Heat oil in a large frying pan over a medium-high heat. Add the mustard seeds. As soon as they begin to pop, add the garlic. Stir once and add the shrimps. Stir and fry until they just turn opaque, sprinkling with salt and pepper to taste.

Pour in the pink sauce and stir. As soon as the sauce is bubbling, the dish is ready to be served with hot cooked pasta or rice.



# Thai Shrimp, Chicken, Grapefruit, and Coconut

## Ingredients

1/2 cup fresh lime juice  
1 1/2 tablespoons fish sauce  
2 teaspoons white sugar  
2 cloves garlic, crushed

1 red grapefruit, peeled and sectioned  
2 cups shelled cooked tiny shrimp, thawed if frozen  
2 cups shredded precooked chicken breast meat  
1 1/2 cups shredded coconut meat, unsweetened  
6 shallots, thinly sliced  
1 teaspoon chopped red chile pepper  
1/2 cup fresh mint leaves  
1 1/2 tablespoons finely chopped fresh cilantro  
1 head iceberg lettuce, shredded

## Directions

Make the dressing by whisking together the lime juice, fish sauce, sugar, and garlic in a bowl.

Toss together the sectioned grapefruit, shrimp, chicken breast, coconut, shallots, chile pepper, mint, and cilantro in a large bowl. Drizzle approximately 3/4 of the dressing into the grapefruit mixture and toss to combine. Combine the remaining dressing with the shredded lettuce in a separate bowl shortly before serving.

Arrange the lettuce on a large platter. Layer the grapefruit mixture on top of the lettuce.

# Jackie's Crab and Shrimp Dip

## Ingredients

4 (8 ounce) packages cream cheese  
1 tomato, chopped  
1 onion, chopped  
4 cloves garlic, chopped  
2 (6 ounce) cans crabmeat, drained and flaked  
1 (4.5 ounce) can tiny shrimp, drained  
1/2 cup banana pepper rings, chopped

## Directions

Melt the cream cheese in a fondue pot. Gently fold in tomato, onion, garlic, crab, shrimp, and peppers.

# Shrimp Burritos

## Ingredients

2 tablespoons vegetable oil  
1/2 cup chopped onion  
3/4 cup long-grain white rice  
3/4 teaspoon cumin  
3/4 teaspoon garlic salt  
1 1/2 cups chicken broth  
1/2 cup canned diced tomatoes

1 (16 ounce) can refried beans  
3/4 teaspoon garlic salt  
1/2 teaspoon ground black pepper

12 ounces frozen cooked shrimp without tails, thawed  
2 teaspoons minced garlic

1/2 cup plain yogurt  
1/2 cup mayonnaise  
2 teaspoons pureed chipotle peppers in adobo sauce

6 (10 inch) flour tortillas, warmed  
3 cups shredded Cheddar cheese  
1/3 cup salsa

## Directions

Heat the vegetable oil in a saucepan over medium heat. Add the onion, and cook until tender, stirring frequently. Stir in rice, and season with cumin and 3/4 teaspoon of garlic salt. Cook and stir until the rice is lightly toasted, about 5 minutes. Pour in the chicken broth and the diced tomatoes. Bring to a boil, then cover and cook over low heat for 15 to 20 minutes, until all of the liquid has been absorbed.

In a small saucepan, stir together the refried beans, 3/4 teaspoon of garlic salt, and black pepper. Cook over low heat, stirring occasionally until heated through.

Place shrimp in a bowl, and stir in garlic until shrimp is coated. Heat a skillet over medium-high heat, and coat with cooking spray. Sauté shrimp until heated through and lightly browned.

In a small bowl, stir together the yogurt, mayonnaise, and chipotle peppers until smooth. Refrigerate until ready to use.

Place about 1/4 cup of cheese onto each warm tortilla. Then place about 1/2 cup of shrimp on the cheese. Top with 1/4 cup of beans, and 1/4 cup of rice. Spread on about a tablespoon of the chipotle sauce, and salsa to taste. Roll up, and serve.

# Shrimp Croquettes

## Ingredients

8 slices white bread, crusts removed and cut into 1/4 inch cubes  
8 ounces cod fillets  
8 ounces peeled and deveined medium shrimp  
2 egg whites, beaten  
2 teaspoons cornstarch  
4 teaspoons salt  
ground black pepper  
2 pinches ground ginger  
1 quart peanut oil for frying

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the cubed bread onto a baking sheet, and bake in the preheated oven until dry and golden brown, about 10 minutes. Remove and cool.

Meanwhile, mince the cod and shrimp and place into a mixing bowl along with the beaten egg whites. Sprinkle in the cornstarch, salt, pepper, and ginger. Mix well, and form into 8 balls. Roll the balls in the toasted bread cubes and set aside.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Fry the balls 4 at a time until they turn light, golden brown, about 2 minutes. Drain on a paper towel-lined plate. Once the second batch of croquettes has been fried, return the first batch to the hot oil, and fry again until deep, golden brown and the croquettes are no longer opaque in the center, drain on paper towels while frying the second batch.

# Spicy Chipotle Grilled Shrimp

## Ingredients

3 cloves garlic, minced  
2 chipotle peppers in adobo sauce, chopped  
1 lemon, juiced  
1 tablespoon olive oil  
1 tablespoon paprika  
1 teaspoon chopped fresh cilantro (optional)  
1 teaspoon kosher salt  
1/2 teaspoon cracked black pepper  
1/2 teaspoon crushed red pepper flakes  
1/4 teaspoon cayenne pepper  
2 pounds uncooked medium shrimp, peeled and deveined  
wooden or metal skewers

## Directions

Mix together the garlic, chipotle peppers, lemon juice, olive oil, paprika, cilantro, kosher salt, black pepper, red pepper flakes, and cayenne pepper in a bowl. Stir in the shrimp, and mix well to thoroughly coat. Marinate for 30 minutes in refrigerator.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Remove the shrimp from the marinade, and discard excess marinade. Thread about 5 shrimp per skewer, and grill on the preheated grill until the shrimp turn pink and opaque in the center, about 2 minutes per side.

# Super Hot and Sour Shrimp Soup

## Ingredients

4 cups shrimp stock  
1 tablespoon grated lemon zest  
1 tablespoon grated lime zest  
1 (15 ounce) can whole straw mushrooms, drained  
1 pound frozen fully cooked salad shrimp, thawed  
3 tablespoons Asian fish sauce (nuoc mam or nam pla)  
1/4 cup fresh lime juice  
3 green onions, chopped  
2 tablespoons chopped fresh cilantro  
1 red chile peppers, seeded and chopped  
salt and pepper to taste

## Directions

Combine the shrimp stock, lemon zest and lime zest in a large pot and bring to a boil. Reduce heat to medium and simmer for about 5 minutes. Add mushrooms and shrimp and cook until shrimp have heated through, about 5 minutes. Stir in the fish sauce, lime juice, green onion, cilantro and chile pepper. Taste and adjust salt and pepper if needed. Soup should be sour, salty, spicy and hot.

# Shrimp Lollipops with Pineapple Chili Dipping

## Ingredients

For the Lollipops

8 Callisons Ginger Mango

Seasoned Skewers (appetizer size)

8 ounces raw shrimp meat

1 tablespoon minced fresh ginger root

1 teaspoon minced garlic

1 tablespoon chopped fresh cilantro

2 teaspoons soy sauce

1 egg white

1 1/2 teaspoons cornstarch

Pineapple Chili Dipping Sauce

1/3 cup finely chopped fresh pineapple

1/3 cup Asian sweet chili sauce

Chopped fresh cilantro, for garnish

## Directions

In a food processor fitted with a steel blade, add the shrimp meat, ginger, garlic, cilantro and soy sauce. In a small bowl, combine egg white and corn starch and whisk until frothy then add to the shrimp mixture. Pulse until chopped well. Cover and refrigerate mixture for 30 minutes.

Meanwhile, make the Pineapple Chili Dipping Sauce; in a small bowl, combine chopped pineapple and chili sauce. Set aside.

Preheat oven to 375 degrees F.

To form and serve lollipops: for each skewer, form about 1 1/2 tablespoons of chilled shrimp mixture around the tip of each skewer forming a slightly oval shape. Place onto a lightly oiled baking sheet with sides not touching. Bake in preheated oven for about 10 to 12 minutes or until cooked through.

Serve lollipops with the dipping sauce and garnish with chopped cilantro.

# Hot Shrimp Dip

## Ingredients

1 pound shrimp, peeled and deveined  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1 tablespoon minced garlic  
3 tablespoons mayonnaise  
1 teaspoon vegetable oil  
1 teaspoon Old Bay TM seasoning  
1/4 teaspoon ground black pepper  
1/4 teaspoon salt  
1 cup shredded Monterey Jack cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Chop the shrimp into small pieces. In an 8x8 inch baking dish, combine shrimp, yellow onion, bell pepper, garlic, mayonnaise, vegetable oil, Old Bay seasoning, black pepper, salt, and 3/4 cup of cheese. Mix well, use reserved 1/4 cup cheese to cover the top in an even layer.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.



# Salmon and Shrimp Cakes from Chef Bubba

## Ingredients

10 ounces shrimp, peeled, deveined and minced  
1 cup finely chopped red bell pepper  
3 tablespoons extra virgin olive oil, divided  
1 pound salmon fillets  
1 3/4 cups dry whole wheat bread crumbs  
5 tablespoons grated Parmesan cheese  
1 1/2 teaspoons ground black pepper  
1 teaspoon dried basil  
1/2 teaspoon dried thyme  
2 tablespoons chopped fresh chives  
1 fresh jalapeno pepper, seeded and chopped  
2 eggs, well beaten  
1 (8 ounce) package cream cheese, softened

## Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a medium baking sheet.

In a medium skillet over medium low heat, cook and stir shrimp and red bell pepper until shrimp is partially cooked. Remove from heat, and set aside. Heat 1 tablespoon olive oil in the skillet over medium heat, and cook salmon just until no longer pink. Remove from heat, cool, and finely chop.

In a medium bowl, mix whole wheat bread crumbs, Parmesan cheese, black pepper, basil, and thyme. Stir in shrimp, red bell pepper, salmon, remaining olive oil, chives, and jalapeno. Thoroughly blend eggs and cream cheese into the mixture.

Divide the mixture into about 4 patties 3/4 inch thick, and arrange on the prepared baking sheet. Bake 20 to 25 minutes in the preheated oven, until lightly browned.

# Cajun Shrimp

## Ingredients

2 teaspoons paprika  
1 teaspoon dried thyme  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon garlic powder  
1/8 teaspoon cayenne pepper  
1 tablespoon olive or canola oil  
1 pound uncooked medium shrimp, peeled and deveined

## Directions

In a large nonstick skillet, saute the paprika, thyme, salt, nutmeg, garlic powder and cayenne in oil for 30 seconds, stirring constantly. Add shrimp; saute for 2-3 minutes or until shrimp turn pink, stirring occasionally.

# Onion Tarragon Shrimp

## Ingredients

2 medium onions, finely chopped  
4 garlic cloves, minced  
2 tablespoons olive oil  
2 tablespoons minced fresh tarragon  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
2 tablespoons lemon juice

## Directions

In a large nonstick skillet, saute onions and garlic in oil until tender. Add the tarragon, salt and pepper; saute 1 minute longer. Transfer to a large bowl and let cool. Add shrimp and lemon juice to onion mixture; let stand for 30 minutes.

Place shrimp on a foil-lined broiler pan; spoon onion mixture over shrimp. Broil 3-4 in. from the heat for 3-4 minutes or until shrimp turn pink and topping is browned.

# Golden Bread Shrimp Roll

## Ingredients

10 shelled and deveined shrimp  
5 slices white bread, cut in half  
1/2 onion, thinly sliced  
2 teaspoons curry powder  
salt and pepper to taste  
1 egg, beaten  
1 quart vegetable oil for frying  
6 leaves lettuce

## Directions

In a medium size bowl combine the shrimp, onion, curry powder, and salt and pepper. Marinate for 30 minutes.

Lay the flattened the white bread on a level surface. Place one marinated shrimp and some onion onto the bread. Roll the bread so that the shrimp and onion are held in the middle of the bread with the tail sticking out of one end. Seal the edges of the roll closed with the beaten egg. Continue this process with each shrimp.

Pour enough vegetable oil in a large skillet to cover the shrimp rolls. Heat the oil over a medium heat. Oil is ready for frying when bubbles begin to rise. Place a few shrimp rolls in the oil at a time. Fry until the bread turns a golden brown color. Drain on a paper towel and serve on a plate of lettuce.

# Secret Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1 clove garlic, finely chopped  
1/4 cup chopped fresh cilantro  
1 (6.5 ounce) can small shrimp, liquid reserved  
salt and pepper to taste

## Directions

In a food processor, place cream cheese, sour cream, garlic, cilantro and shrimp. Mix until smooth. Sprinkle with salt and pepper. Transfer to a medium serving dish. Chill covered in the refrigerator at least 2 hours before serving.

# Tangy Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup mayonnaise  
1/4 cup sour cream  
2 (4.5 ounce) cans small shrimp, drained  
1 (8 ounce) jar cocktail sauce  
1 cup shredded mozzarella cheese  
1/4 cup chopped green onion  
1/4 cup chopped green bell pepper  
1 tomato, chopped

## Directions

In a medium bowl, mix together the cream cheese, mayonnaise and sour cream until smooth. Spread into the bottom of a serving dish. Top with layers in the following order: shrimp, cocktail sauce, mozzarella cheese, green onion, green pepper, and tomato. Cover and refrigerate for 1 hour before serving.

# Garlic Shrimp Linguine

## Ingredients

1 pound uncooked linguine  
1 tablespoon butter  
3 tablespoons white wine  
2 teaspoons grated Parmesan cheese  
3 cloves garlic, minced  
1 teaspoon chopped fresh parsley  
salt and pepper to taste  
1 pound medium shrimp, peeled and deveined

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan, melt butter over medium low heat; add wine, cheese, garlic, parsley and salt and pepper to taste. Simmer over low heat for 3 to 5 minutes, stirring frequently.

Increase heat to medium high and add shrimp to skillet; cook for about 3 to 4 minutes or until shrimp begins to turn pink. Do not overcook.

Divide pasta into portions and spoon sauce on top; garnish with Parmesan cheese and fresh parsley, if desired.

# Gingered Garlic Shrimp

## Ingredients

3/4 teaspoon ground ginger  
2 garlic cloves, minced  
2 tablespoons butter or margarine  
2 tablespoons olive or vegetable oil  
2 plum tomatoes, diced  
3/4 cup chicken broth  
3 teaspoons minced fresh parsley, divided  
3 teaspoons minced fresh basil, divided  
1 1/2 teaspoons cornstarch  
1 tablespoon cold water  
1/2 pound uncooked medium shrimp, peeled and deveined  
2 cups cooked angel hair pasta

## Directions

In a large skillet, saute ginger and garlic in butter and oil for 2-3 minutes or until tender. Stir in the tomatoes, broth, 1-1/2 teaspoons parsley and 1-1/2 teaspoons basil. Combine cornstarch and cold water until smooth; add to the skillet. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; add shrimp. Simmer, uncovered, for 2-3 minutes or until the shrimp turn pink. Add the pasta and remaining parsley and basil; toss to coat.



# Scim's Fettucine Alfredo with Shrimp

## Ingredients

1/2 cup butter  
1 pint heavy cream  
1/2 pound fresh mushrooms,  
sliced  
15 medium shrimp - peeled,  
deveined and cooked  
3/4 cup grated Parmesan cheese  
8 ounces dry fettuccine pasta

## Directions

In large saucepan, over low heat, combine butter and cream, stirring occasionally until butter is melted. Add mushrooms, cooked shrimp and Parmesan, stir and cover and simmer 15 minutes, or until sauce begins to thicken.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss sauce with hot pasta and serve.

# Hawaiian Shrimp

## Ingredients

2 pounds medium shrimp, peeled and deveined  
2 (20 ounce) cans pineapple chunks, juice reserved  
1/2 pound bacon slices, cut into 2 inch pieces  
2 large red bell peppers, chopped  
1/2 pound fresh mushrooms, stems removed  
2 cups cherry tomatoes  
1 cup sweet and sour sauce  
skewers

## Directions

Preheat grill for high heat.

Thread shrimp, pineapple, bacon, red bell peppers, mushroom caps, and cherry tomatoes on skewers, alternating ingredients. Place in a shallow baking dish. In a small bowl, mix sweet and sour sauce with reserved pineapple juice. Reserve a small amount for basting. Pour remaining sauce over skewers.

Lightly oil grill grate. Cook kabobs on preheated grill for 6 to 8 minutes, or until opaque, basting often with reserved sauce.

# Tejano Style Shrimp Cocktail

## Ingredients

1 pound cooked medium shrimp, chilled  
1/2 large cucumber, cut into 1/2 inch cubes  
1/2 large tomato, cut into 1/2 inch cubes  
8 green onions, thinly sliced  
1 ounce fresh cilantro, finely chopped  
1 serrano pepper, thinly sliced  
1 (8 ounce) can tomato sauce  
2 tablespoons white vinegar  
1 lime

## Directions

In a large bowl, combine shrimp, cucumber, tomato, green onion, cilantro, and serrano pepper. Stir in tomato sauce, and vinegar. Squeeze lime juice over mixture.

# Cajun Shrimp Orecchiette

## Ingredients

2 cups uncooked orecchiette pasta  
1/3 cup butter  
1/2 cup chopped shallots  
3 cloves garlic, chopped  
1/4 cup chopped green onion  
1 1/2 teaspoons Cajun seasoning, or to taste  
1 teaspoon cracked black pepper  
1 cup white wine  
1 cup diced plum tomatoes  
1 pound medium shrimp - peeled and deveined  
1 cup baby spinach

## Directions

Bring a large pot of lightly salted water to a boil. Add orecchiette pasta, and cook for 9 to 11 minutes, until almost al dente; drain.

Melt butter in a medium skillet over medium heat. Stir in shallots, garlic, and green onion. Season with Cajun seasoning and pepper, and cook about 2 minutes. Mix in wine, tomatoes, and shrimp. Continue to cook and stir until shrimp are opaque. Mix in the pasta and spinach, cover, and simmer 3 to 5 minutes, until pasta is al dente and spinach has wilted.

# Cocktail Sauce for Shrimp

## Ingredients

16 ounces chile sauce  
6 tablespoons prepared  
horseradish  
1/4 cup white sugar  
1 lemon, juiced  
3 drops hot sauce

## Directions

In a small bowl, blend the chili sauce, horseradish, sugar, lemon juice, and hot sauce. Serve immediately or chill before serving.

# Shrimp Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (10.75 ounce) can Campbell's® Condensed Cream of Shrimp Soup  
1/2 teaspoon Louisiana-style hot sauce  
1/4 cup finely chopped celery  
1 tablespoon finely chopped onion

## Directions

Stir cream cheese until smooth. Stir in soup, hot sauce, celery and onion. Refrigerate at least 2 hours.

Serve with crackers, chips or fresh vegetables. Makes 2 1/4 cups.

# Lowcountry Shrimp and Cheese Grits

## Ingredients

3 cups water  
1/2 teaspoon salt  
1 cup quick-cooking grits  
1 (7 ounce) package garlic cheese spread  
2 tablespoons butter  
2 teaspoons olive oil  
1 1/2 pounds fresh shrimp, shelled and deveined without tails  
1 large tomato, diced  
salt and pepper to taste

## Directions

In a saucepan, bring the water and salt to a boil. Stir in the quick grits and reduce the heat. Cook slowly for 5 minutes. Remove from heat and stir in the garlic cheese until melted. Let sit for 2 to 4 minutes; keep warm.

In a skillet, heat the butter and oil over medium heat. Saute the shrimp until pink. Stir in diced tomato and cook until tomato is heated through. Remove from heat and salt and pepper to taste.

Spread the cheese grits on a warm platter. Top with shrimp mixture.

# Avocado Shrimp Bisque

## Ingredients

3 avocados  
1 (14.5 ounce) can chicken broth  
2 cups milk  
1 teaspoon lemon juice  
2 teaspoons minced onion  
1/2 pound cooked fresh shrimp  
1/8 teaspoon salt  
1/8 teaspoon ground black pepper

## Directions

Cut avocados in half. Discard pits. Spoon meat into a small bowl.

Chop cooked shrimp.

In a medium saucepan, combine avocado, chicken broth, whole milk, lemon juice, and chopped onion. Heat slowly to boiling, stirring frequently. Add chopped shrimp, along with salt and pepper. Heat through, but do not boil. Remove from heat. Adjust seasonings to taste. May be served hot or cold.



# Spicy Steamed Shrimp

## Ingredients

1 quart water  
1 pound tiger prawns with shell  
3 ounces Old Bay Seasoning  
1 (12 ounce) jar cocktail sauce

## Directions

In a large pot, bring 1 quart of water to a boil.

Place shrimp in a steamer basket and place on top of the pot; cover. Do not submerge shrimp. Remove some water if necessary. Season the shrimp with Old Bay seasoning.

Steam shrimp until pink.

Eat by removing shells as you go and dipping in cocktail sauce.

# Chinese Shrimp Salad

## Ingredients

1 (11 ounce) can lychee fruit,  
drained with juice reserved  
1 pound cooked shrimp - peeled  
and deveined  
3 Fuji apples - peeled, cored and  
cubed  
1 tablespoon lemon juice  
1/4 cup mayonnaise

## Directions

In a large bowl, combine lychees, shrimp and apples. Stir in lemon juice and 1/4 cup reserved lychee juice. Let chill for 15 minutes.

Remove from refrigerator and drain liquid. Combine drained liquid with mayonnaise and toss together with fruit. Chill for at least another hour and serve cold.

# Angel Hair Shrimp Bake

## Ingredients

1 (9 ounce) package refrigerated angel hair pasta  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
3/4 cup crumbled feta cheese  
1/2 cup shredded Swiss cheese  
1 (16 ounce) jar chunky salsa  
1/2 cup shredded Monterey Jack cheese  
3/4 cup minced fresh parsley  
1 teaspoon dried basil  
1 teaspoon dried oregano  
2 eggs  
1 cup half-and-half cream  
1 cup plain yogurt

## Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the pasta, shrimp, feta cheese, Swiss cheese and salsa. Repeat layers. Sprinkle with Monterey Jack cheese, parsley, basil and oregano.

In a small bowl, whisk eggs, cream and yogurt; pour over casserole. Bake, uncovered, at 350 degrees F for 25-30 minutes or until shrimp turn pink and pasta is tender. Let stand for 5 minutes before serving.

# Dilled Shrimp Salad

## Ingredients

3 pounds cooked shrimp - peeled and deveined  
2 lemons, juiced  
1 lime, juiced  
2 stalks celery, chopped  
3 green onions, chopped  
1 tablespoon chopped fresh dill weed  
1 cup mayonnaise  
ground black pepper to taste

## Directions

Chop cooked shrimp into small pieces and place in a large bowl; squeeze lemon and lime juice over shrimp.

Add chopped celery, green onions, dill, mayonnaise and pepper; mix well.

Refrigerate for 2 hours to allow flavors to combine; bring to room temperature for 15 minutes before serving.

# Shrimp with Snow Peas

## Ingredients

2 tablespoons cornstarch  
1 teaspoon sugar  
1 teaspoon chicken bouillon granules  
1 teaspoon dill weed  
1/2 teaspoon salt  
1/2 teaspoon grated lemon peel  
1/8 teaspoon pepper  
1 cup water  
3 tablespoons lemon juice  
1 pound uncooked medium shrimp, peeled and deveined  
2 cups sliced fresh mushrooms  
1 1/2 cups sliced celery  
1 medium sweet red pepper, julienned  
1/4 cup thinly sliced green onions  
1 tablespoon olive or canola oil  
6 ounces fresh or frozen snow peas, thawed  
2 cups cooked rice

## Directions

In a small bowl, combine the cornstarch, sugar, bouillon, dill, salt, lemon peel and pepper. Stir in water and lemon juice until blended; set aside.

In a large nonstick skillet or wok, stir-fry the shrimp, mushrooms, celery, yellow pepper and onions in oil for 5 minutes. Add the peas; stir-fry 1-2 minutes longer or until crisp-tender. Stir bouillon mixture; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice.

# Shrimp Artichoke Heart Pizza

## Ingredients

1 (12 inch) prepared pizza crust  
1 cup CONTADINAB® Original  
Pizza Sauce  
1 1/2 cups shredded mozzarella  
cheese, divided  
1 cup cooked, medium shrimp  
3/4 cup marinated artichoke  
hearts, drained and sliced  
1/2 cup sliced red bell pepper  
2 tablespoons chopped fresh  
parsley

## Directions

Spread pizza sauce over crust to within 1 inch of edge.

Sprinkle with half of cheese; top with shrimp, artichoke hearts, bell pepper and remaining cheese.

Bake according to pizza crust package directions or until crust is crisp and cheese is melted. Sprinkle with parsley.

# Beer-Boiled Shrimp

## Ingredients

1 pound butter  
1 large onion, chopped  
1 tablespoon salt  
5 pounds large shrimp in shell (21 to 25 per lb), peeled and deveined  
3 (12 fluid ounce) bottles beer

## Directions

Melt the butter in a large pot over medium-high heat. Stir in the onion, and cook until transparent, about 5 minutes. Mix in the salt and shrimp. Pour the beer over the shrimp, and simmer just until the shrimp turn pink. Turn off the heat, and allow the shrimp to sit at least 1/2 hour. Serve while still warm, or refrigerate and reheat before serving.

# Shrimp and Crabmeat Loaf

## Ingredients

1 (6 ounce) can small shrimp, drained  
1 (6 ounce) can crabmeat, drained and flaked  
1/2 cup mayonnaise  
1/4 cup thinly sliced green onions  
1/4 cup diced celery  
1 (8 ounce) package shredded mozzarella cheese  
1/8 teaspoon salt  
1/8 teaspoon ground black pepper  
1 (1 pound) loaf French bread, halved horizontally

## Directions

In a bowl, combine well the shrimp, crab, mayonnaise, green onions, celery, cheese, salt, and pepper.

Spread the shrimp mixture on the bottom half of bread and replace the top half. Cut into 8 pieces and serve immediately or refrigerate whole and cut into 8 pieces when ready to serve.

Heating instructions: Preheat oven to 400 degrees F (200 degrees C). Wrap the loaf in a large piece of aluminum foil. Bake for 20 minutes or until heated through. Cut into 8 pieces.



# Cheesy Shrimp Meltaways

## Ingredients

1 (12 ounce) package English muffins  
1 (4.5 ounce) can small shrimp, drained  
1/2 cup butter, softened  
1 (5 ounce) jar processed cheese spread  
1 1/2 teaspoons mayonnaise  
1/2 teaspoon garlic powder  
1/2 teaspoon seasoned salt

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Split the English muffins in half and set aside.

In a mixing bowl, combine the shrimp, softened butter, cheese spread, mayonnaise, garlic powder and seasoned salt. Spread the mixture onto the English muffin halves. Slice each half into 6 or 8 triangles. Place the triangles on a cookie sheet. Bake for 10 minutes, until the mixture begins to melt. Serve immediately.

# Avocado-Shrimp Salad

## Ingredients

2 avocados - peeled, pitted, and cubed  
2 tomatoes, diced  
1 small sweet onion, chopped  
1 pound cooked salad shrimp  
1 pinch salt and pepper to taste  
2 tablespoons lime juice

## Directions

Stir together avocados, tomatoes, onion, and shrimp in a large bowl. Season to taste with salt and pepper. Stir in lime juice. Serve cold.

# Audry's Shrimp Stew

## Ingredients

1/3 cup vegetable oil  
1/2 cup all-purpose flour  
1 large onion, diced  
1 cup small, peeled shrimp  
3 cups water  
2 tablespoons finely chopped green bell pepper  
2 tablespoons minced celery  
1 tablespoon chopped fresh parsley  
1/2 teaspoon salt  
1/4 tablespoon ground black pepper

## Directions

Make the Roux: In a heavy bottomed sauce pan, over medium heat, heat oil until hot but not smoking. Add flour all at once and stir constantly until the roux is golden brown. (Note: do not cook the roux too fast. If black flecks appear, the roux is burned and you must discard and start over. It may take 45 minutes to 1 hour to make the roux. The end result is worth the time.)

Add the onion to the roux and cook, stirring constantly, until onion is soft and light brown.

Lower heat to simmer and add the shrimp and cook for about 10 minutes. Slowly stir in the water. Raise heat to medium and continue cooking until the stew reaches a boil. Stir in the green bell pepper, celery, parsley, salt and pepper.

Turn heat down to a simmer and cook for about 30 to 40 minutes to blend flavors. Taste and adjust seasonings.

# Garlic and Lime Shrimp with Spanish Rice

## Ingredients

1 1/4 pounds uncooked large shrimp, peeled and deveined  
2 tablespoons lime juice, plus  
1 teaspoon lime juice  
2 tablespoons chopped garlic  
1/4 teaspoon salt  
1/2 cup sour cream  
1 teaspoon hot pepper sauce  
1 teaspoon grated lime peel (optional)  
2 tablespoons olive oil  
1 (5.6 ounce) package Knorr® Fiesta Sides,™ - Spanish Rice, prepared according to package directions  
Chopped fresh cilantro or parsley (optional)

## Directions

Combine shrimp, 2 tablespoons lime juice, garlic and salt in large bowl. Cover and marinate in refrigerator 15 minutes.

Meanwhile, blend sour cream, remaining 1 teaspoon lime juice, hot pepper sauce and lime peel in small bowl; set aside.

Remove shrimp from marinade, discarding marinade. Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook shrimp, stirring occasionally, 4 minutes or until shrimp turn pink. To serve, arrange shrimp and prepared Knorr® Fiesta Sides,™ - Spanish Rice on a serving platter. Serve with sour cream mixture, lime wedges and sprinkle with cilantro.

# Fabulous Fast Shrimp

## Ingredients

1 tablespoon butter or margarine  
2 stalks celery, chopped  
1/4 cup chopped green pepper  
1/4 cup sliced green onion  
1 pound fresh large shrimp,  
shelled and deveined  
1 (10.75 ounce) can Campbell's®  
Condensed Cream of Chicken  
Soup or Campbell's® Condensed  
98% Fat Free Cream of Chicken  
Soup  
1/2 cup water  
Dash of cayenne pepper  
Hot cooked rice  
Paprika

## Directions

Heat butter in skillet. Add celery, green pepper and green onions and cook until tender. Add shrimp and cook 3 to 5 minutes or until done.

Add soup, water and cayenne pepper and heat through. Serve over rice. Sprinkle with paprika.

# Marinated Shrimp

## Ingredients

1 pound cooked medium shrimp,  
peeled and deveined  
1 small red onion, thinly sliced  
2 1/2 teaspoons capers  
1/3 cup canola oil  
1/4 cup white wine vinegar  
1/2 teaspoon salt  
1/2 teaspoon celery seed

## Directions

In a large bowl, combine the shrimp, onion and capers. In a jar with a tight-fitting lid, combine the oil, vinegar, salt and celery seed; shake well. Pour over shrimp mixture and toss to coat. Cover and refrigerate for 6 hours or overnight, stirring occasionally.

Using a slotted spoon, transfer shrimp mixture to a serving bowl.

# Trinidad-Style Curried Potatoes (Aloo) with Green

## Ingredients

1/2 pound peeled and deveined medium shrimp  
1 tablespoon white wine vinegar  
1 tablespoon seafood seasoning (such as Old Bay®)  
1 teaspoon ground cumin  
2 tablespoons olive oil  
1 small onion, minced  
1 celery stalk, minced  
1 small carrot, minced  
1/2 red bell pepper, minced  
1/4 scotch bonnet chile pepper, minced  
2 cloves garlic, minced  
1 tablespoon curry powder  
1/2 cup water  
2 potatoes, cubed  
2 cups hot water  
1 cup frozen French cut green beans, thawed  
1 bunch fresh cilantro leaves, chopped  
salt and pepper to taste

## Directions

Toss the shrimp, white wine vinegar, seafood seasoning, and cumin together in a bowl.

Heat the oil in a pot over medium heat; cook the onions in the oil until they begin to brown, 5 to 7 minutes. Stir in the celery, carrot, red bell pepper, and scotch bonnet pepper; cook until tender, about 5 minutes. Add the garlic and cook another 3 minutes. Whisk the curry powder into 1/2 cup of water in a small bowl; pour into the pot while also adding the potatoes; mix to coat and allow to cook 2 to 3 minutes more. Pour in 2 cups hot water and bring mixture to a boil. Gently lie the green beans into the pot. Allow the mixture to simmer until the potatoes are tender, 15 to 20 minutes. Add the shrimp and cook another 5 minutes. Sprinkle the cilantro leaves over the mixture and season with salt and pepper just before serving.

# Shrimp-Topped Red Snapper

## Ingredients

2 (6 ounce) fillets red snapper  
1 tablespoon lemon juice  
Dash pepper  
1/2 cup sliced fresh mushrooms  
3 cloves garlic, minced  
1/4 cup butter  
1/4 pound medium shrimp, peeled  
and deveined  
2 tablespoons sliced green onion

## Directions

Place the fillets in a shallow 2-qt. baking dish coated with nonstick cooking spray. Sprinkle with lemon juice and pepper. Bake, uncovered, at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork. Meanwhile, in a small skillet, saute the mushrooms and garlic in butter until tender. Add shrimp; cook for 2-4 minutes or until shrimp turn pink. Spoon over fish. Sprinkle with onion.



# Alaskan Cod and Shrimp with Fresh Tomato

## Ingredients

2 tablespoons olive oil  
6 cloves garlic, minced  
5 large tomatoes, chopped  
1 teaspoon dried oregano  
1 pound Alaskan cod  
1/2 pound large shrimp, peeled  
and deveined  
salt to taste  
1 tablespoon dried oregano

## Directions

Heat the olive oil in a skillet over medium-high heat; cook and stir the garlic in the oil until golden brown; add the tomatoes and mix well until juicy; stir in 1 teaspoon oregano. Lie the cod and shrimp into the mixture; season with salt; cover and simmer 3 minutes. Flip the cod and season again with salt and 1 tablespoon oregano; re-cover and cook another 3 minutes. Remove the cover and allow to cook until the juice evaporates slightly, 2 to 3 minutes.

# Garlic-Shrimp Angel Hair

## Ingredients

8 ounces uncooked angel hair pasta  
3 tablespoons butter, divided  
4 1/2 teaspoons all-purpose flour  
2 cups half-and-half cream  
1/4 cup grated Parmesan cheese  
2 tablespoons prepared pesto sauce  
2 tablespoons minced garlic, divided  
1 teaspoon Worcestershire sauce  
1 teaspoon hot pepper sauce  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 cups fresh broccoli florets  
1 pound uncooked medium shrimp, peeled and deveined

## Directions

Cook the pasta according to the package directions. Meanwhile, in a large saucepan, melt 4-1/2 teaspoons butter over medium heat. Stir in flour until smooth. Gradually add cream. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in the grated Parmesan cheese, pesto sauce, 1 tablespoon garlic, Worcestershire sauce, hot pepper sauce, salt and pepper. Keep warm over low heat.

In a large skillet, saute broccoli in remaining butter for 5 minutes. Add shrimp and remaining garlic; cook and stir until shrimp turn pink. Stir in the cream sauce. Drain pasta; add to shrimp mixture and toss to coat.

# Shrimp Vermicelli Salad

## Ingredients

1 pound vermicelli pasta  
1 pound cooked shrimp  
2 stalks celery, chopped  
1 tablespoon chopped fresh parsley  
1 clove garlic, crushed  
1 teaspoon dried thyme  
1 cup mayonnaise  
1/4 cup grated Parmesan cheese  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss cooled pasta with cooked shrimp, celery, parsley, garlic, thyme, mayonnaise, Parmesan, salt and pepper. Chill before serving.

# Shrimp Asopao

## Ingredients

1 pound shrimp, peeled and deveined  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 tablespoon adobo seasoning  
3 tablespoons olive oil  
1/2 green bell pepper, diced  
1/2 red bell pepper, diced  
1 small tomato, seeded and diced  
1 small onion, diced  
3 cloves garlic, minced  
1 tablespoon tomato paste  
1 1/2 cups short-grain rice  
7 cups water  
1 bay leaf  
crushed red pepper to taste  
3/4 cup frozen petite peas

## Directions

Season the shrimp with salt, pepper, and adobo seasoning; set aside.

Heat the olive oil in a large, deep pot over medium-high heat. Cook the green bell pepper, red bell pepper, tomato, and onion in the hot oil until the onion is soft. Mix in the garlic and tomato paste. Stir in the rice until coated. Pour in the water. Drop in the bay leaf. Bring the mixture to a boil; reduce heat to medium-low and simmer about 20 minutes. Add the seasoned shrimp and the peas. Cook until the shrimp is pink, about 5 minutes; remove from heat immediately.

# Sweet and Spicy Marinated Shrimp

## Ingredients

2 cups red wine vinegar  
1 lemon, sliced  
2 fresh jalapeno peppers, seeded, deveined, and finely minced  
3 cloves garlic, minced  
4 tablespoons dried minced onion flakes  
3/4 cup SLENDA® No Calorie Sweetener, Granulated  
4 pounds large cooked shrimp, peeled and deveined  
1/4 cup fresh cilantro, chopped  
salt and pepper to taste

## Directions

Pour vinegar into a pot over high heat. Stir in lemon slices, jalapeno peppers, garlic, onion flakes, and SLENDA® Granulated Sweetener. Bring to a rapid boil, stirring until sweetener is dissolved. Remove from heat, and cool to lukewarm.

Place the shrimp and cilantro into a resealable plastic bag. Pour the lukewarm sauce into the bag, seal tightly; refrigerate overnight, turning the bag over several times.

Drain liquid from resealable bag, and place shrimp in a large bowl. Season with salt and pepper, and toss well.

# Oriental Shrimp Noodle Soup

## Ingredients

2 teaspoons vegetable oil  
1 onion, chopped  
2 cloves garlic, minced  
1 tablespoon minced fresh ginger root  
1 pinch crushed red pepper  
2 quarts chicken broth  
1 cup peeled, diagonally sliced carrots  
1 cup diagonally sliced celery  
2 cups snow peas  
12 ounces fresh shrimp, peeled and deveined  
4 ounces rice vermicelli  
2 tablespoons soy sauce  
1/4 teaspoon ground black pepper

## Directions

In a large saucepan over medium heat cook onion, garlic, ginger and crushed red pepper in oil for 2 minutes. Pour in broth, carrots and celery and bring to a boil. Reduce heat, cover and simmer 5 minutes. Stir in snow peas and shrimp, cover and cook 3 minutes. Break noodles into 2 inch pieces and stir in to soup; cover and cook 3 minutes more, until vegetables are tender and shrimp is pink. Stir in soy sauce and pepper and serve.

# Grilled Shrimp Scampi

## Ingredients

1/4 cup olive oil  
1/4 cup lemon juice  
3 tablespoons chopped fresh parsley  
1 tablespoon minced garlic  
ground black pepper to taste  
crushed red pepper flakes to taste (optional)  
1 1/2 pounds medium shrimp, peeled and deveined

## Directions

In a large, non-reactive bowl, stir together the olive oil, lemon juice, parsley, garlic, and black pepper. Season with crushed red pepper, if desired. Add shrimp, and toss to coat. Marinate in the refrigerator for 30 minutes.

Preheat grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard any remaining marinade.

Lightly oil grill grate. Grill for 2 to 3 minutes per side, or until opaque.

# Spicy Shrimp Dip

## Ingredients

1/2 cup shrimp, peeled, deveined  
and cut up  
1/2 teaspoon onion juice  
1/2 teaspoon Worcestershire  
sauce  
3 tablespoons hot pepper sauce  
1/2 cup mayonnaise  
1 (8 ounce) package cream  
cheese, softened

## Directions

In a small bowl, blend onion juice, Worcestershire sauce, hot pepper sauce, mayonnaise, cream cheese. Stir in shrimp.



# Mom's Shrimp Macaroni Salad

## Ingredients

1 cup uncooked elbow macaroni  
1 tablespoon finely diced onion  
1 tablespoon chopped green bell pepper  
1/2 cup diced celery  
3/4 cup mayonnaise  
1/4 cup sweet pickle relish  
2 tablespoons ketchup  
2 tablespoons white wine vinegar  
1 teaspoon prepared horseradish  
1/4 teaspoon hot pepper sauce  
1 tablespoon chopped fresh parsley  
1/2 teaspoon celery seed  
1/8 teaspoon chili powder  
ground black pepper to taste  
2 ounces cooked salad shrimp

## Directions

Bring a large pot of salted water to a boil, add the macaroni and let it cook until al dente; drain well.

In a medium-size mixing bowl, combine onion, bell pepper, celery, mayonnaise, sweet pickle relish, ketchup, pickle juices, horseradish, hot pepper sauce, parsley, celery seed, chili powder, salt, black pepper and shrimp. Fold the macaroni into the mixture. Cover and chill at least 3 hours before serving.

# Sesame Shrimp Rice Salad

## Ingredients

5 cups water  
2 cups fresh snow peas  
1 pound cooked medium shrimp,  
peeled and deveined  
2 cups cooked brown rice  
1 medium red onion, diced  
1 medium sweet red pepper,  
diced  
1/3 cup minced fresh parsley  
2 tablespoons lemon juice  
1 tablespoon reduced-sodium soy  
sauce  
1 tablespoon canola oil  
2 teaspoons sesame oil  
1/2 teaspoon ground ginger  
1 garlic clove, minced

## Directions

In a saucepan, bring water to a boil. Add peas; cover and cook for 2 minutes. Drain and immediately place peas in ice water. Drain and pat dry.

In a large bowl, combine the shrimp, rice, onion, red pepper, parsley and snow peas. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over shrimp mixture; toss to coat. Serve immediately.

# Shrimp Scampi Cheesecake Appetizer

## Ingredients

1 tablespoon olive oil  
1 onion  
6 teaspoons minced garlic  
1 pound fresh shrimp, peeled and deveined  
12 shells puff pastry, baked  
4 tablespoons butter or margarine  
3 (8 ounce) packages cream cheese, softened  
4 eggs  
1/2 cup heavy cream  
16 ounces smoked Gouda, grated  
2 teaspoons salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-low heat, warm oil and saute onions and garlic until onions are translucent; set aside to cool. When cool, pour off liquid reserving garlic.

Cut shrimp into 1/2 inch pieces, reserving 12 uncut for garnish. In a large skillet over medium-low heat, melt butter and add reserved garlic and all shrimp; cook shrimp for 2 to 4 minutes or until done.

Remove center circle and a small portion of inside of cooled puff pastry shells.

In a medium bowl, beat cream cheese until creamy; add one egg at a time and beat until well mixed. Add cream, Gouda, onions, shrimp and salt.

Spoon filling into puff pastry shells.

Bake in preheated oven for 20 to 25 minutes or until filling is browned on top. Garnish with whole shrimp and chopped chives; serve.

# Feta Shrimp Soup

## Ingredients

- 1 tablespoon butter
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 5 roma (plum) tomatoes, peeled and chopped
- 1 (8 ounce) bottle clam juice
- 1 cup dry white wine
- 3/4 teaspoon dried oregano
- 1 pinch salt
- 1/2 teaspoon pepper
- 4 ounces crumbled feta cheese
- 1 pound medium shrimp - peeled and deveined
- 1/4 cup chopped fresh parsley

## Directions

Melt the butter and heat the olive oil in a large pot over medium heat. Stir in the onion and garlic, and cook until tender. Mix in the tomatoes, clam juice, and wine. Season with oregano, salt, and pepper. Bring to a boil, reduce heat to low, and simmer 10 minutes.

Transfer soup in batches to a blender, and puree until smooth. Return to the pot, and stir in feta cheese. Continue cooking 10 minutes.

Stir the shrimp into the soup, and continue cooking 3 minutes, or until shrimp are opaque. Mix in parsley just before serving.

# Shrimp-Stuffed Eggplant Rolls

## Ingredients

3 small eggplants  
3/4 cup seasoned bread crumbs  
1/4 cup all-purpose flour  
1/2 teaspoon minced garlic  
1/2 teaspoon minced onion  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon dried basil  
1 egg  
2 tablespoons water  
  
2 tablespoons garlic flavored olive oil  
1 onion, chopped  
1 1/2 tablespoons minced garlic  
15 peeled and deveined jumbo shrimp  
3/4 pound chopped raw shrimp  
1 pinch garlic powder  
1 pinch onion powder  
1 teaspoon dried basil  
1/4 teaspoon crushed red pepper flakes  
1/2 cup dry white wine  
1/2 cup shredded low-fat mozzarella cheese  
1/2 cup seasoned bread crumbs

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Peel 2 of the eggplants and cut lengthwise into 1/4-inch-thick slices. Dice the remaining eggplant and any scraps; soak the diced eggplant in lightly-salted, cold water. Sprinkle the eggplant slices with salt and set aside as you prepare the remaining ingredients.

Pour 3/4 cup of seasoned breadcrumbs into a bowl; set aside. Stir together the flour, 1/2 teaspoon minced garlic, 1/2 teaspoon minced onion, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, and 1/2 teaspoon basil in a bowl; set aside. Beat the egg with 2 tablespoons of water in a separate bowl. Rinse the salt off of the eggplant slices and wipe off excess water. Coat the eggplant slices in the flour mixture, dip into the egg, and press into the bread crumbs. Place the eggplant slices onto the prepared baking sheet.

Bake in the preheated oven until the eggplant slices are golden brown and tender, about 10 minutes. Turn once as they cook to brown both sides; set aside and allow to cool until you can easily handle.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in 1 chopped onion and 1 1/2 tablespoons minced garlic; cook and stir until the onion is soft and translucent, about 5 minutes. Add the whole jumbo shrimp and cook until pink and no longer translucent in the center, about 5 minutes. Remove the shrimp and set aside. Stir the diced shrimp into the skillet and cook until no longer translucent. Season with 1 pinch garlic powder, 1 pinch onion powder, 1 teaspoon basil, red pepper flakes, and the white wine. Drain the water from the diced eggplant and squeeze out the excess water. Stir the eggplant into the shrimp mixture and bring to a boil. Reduce heat to medium, cover, and cook until the eggplant is soft, about 10 minutes; stir in the mozzarella cheese and 1/2 cup of bread crumbs until the cheese has melted.

To assemble, place one jumbo shrimp onto the center of each eggplant slice. Spoon about 2 tablespoons of the stuffing over each jumbo shrimp. Fold the ends of the eggplant over the stuffing and secure with toothpicks. Place the eggplant rolls onto the baking sheet.

Bake in the preheated oven until the eggplant rolls are hot in the

# Shrimp Scampi V

## Ingredients

1 (8 ounce) package angel hair pasta  
1/2 cup butter  
4 cloves minced garlic  
1 pound shrimp, peeled and deveined  
1 cup dry white wine  
1/4 teaspoon ground black pepper  
3/4 cup grated Parmesan cheese  
1 tablespoon chopped fresh parsley

## Directions

Bring a large pot of salted water to a boil. Stir in pasta and return pot to boil. Cook until al dente. Drain well.

Melt butter in a large saucepan over medium heat. Stir in garlic and shrimp. Cook, stirring constantly, for 3 to 5 minutes.

Stir in wine and pepper. Bring to a boil and cook for 30 seconds while stirring constantly.

Mix shrimp with drained pasta in a serving bowl. Sprinkle with cheese and parsley. Serve immediately.

# Shrimp and Crab Bisque

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon white pepper  
1 teaspoon chicken bouillon granules  
2 tablespoons finely chopped onion  
1 1/2 cups half-and-half cream  
1/2 pound medium shrimp - peeled and deveined  
1/2 pound pre-cooked crab meat  
1/2 cup white wine

## Directions

In a large saucepan, melt butter over a low heat. Stir in flour, salt, white pepper, bouillon granules, and onion. Blend 3/4 cup half-and-half cream into the mixture. Mix in shrimp and crab meat. Turn the temperature to medium heat and continue stirring until the mixture thickens.

Blend the remaining half-and-half cream and wine into the mixture. Serve and enjoy!

# Easy Shrimp Curry

## Ingredients

2 tablespoons vegetable oil  
2 1/2 pounds fresh shrimp, peeled and deveined  
3 stalks celery, diced  
1 carrot, sliced  
1 potato, peeled and diced  
1 onion, minced  
2 (10.75 ounce) cans condensed cream of celery soup  
2 (10.75 ounce) cans condensed cream of mushroom soup  
2 (10.75 ounce) cans milk  
2 1/2 tablespoons curry powder  
1 (14 ounce) can coconut cream  
salt to taste

## Directions

In a large saucepan saute oil, celery, carrot, potato and onion over medium heat until almost tender. Add shrimp, celery soup, mushroom soup, milk, curry powder, and coconut milk. Reduce heat to low and let simmer for 20 minutes. Salt to taste.



# Zippy Shrimp Linguine

## Ingredients

1 (16 ounce) package linguine  
1 pound large uncooked shrimp,  
peeled and deveined  
2 garlic cloves, minced  
1/2 teaspoon crushed red pepper  
flakes  
2 tablespoons olive oil  
1 teaspoon butter  
1 1/2 cups sliced zucchini  
1 cup sliced yellow summer  
squash  
1 cup julienned carrots  
1 cup fresh broccoli florets  
1 tablespoon minced fresh parsley  
1 tablespoon minced fresh basil  
3/4 teaspoon salt  
1/2 cup shredded Parmesan  
cheese

## Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, stir-fry the shrimp, garlic and pepper flakes in oil and butter for 3-5 minutes or until shrimp turn pink. Remove shrimp; keep warm. Add the zucchini, summer squash, carrots and broccoli to same skillet; stir-fry for 8-10 minutes or until crisp-tender. Return shrimp to skillet. Drain the pasta; add to skillet along with the parsley, basil and salt. heat through. Sprinkle with Parmesan cheese.

# Spicy Shrimp and Red Bean Soup

## Ingredients

2 tablespoons olive oil  
3 cloves garlic, chopped  
1 medium celery rib, chopped  
2 green onions, chopped  
1 (15 ounce) can red kidney beans, drained  
1 (10 ounce) can tomatoes with green chilies  
1 (10 ounce) can condensed cream of mushroom soup  
3/4 cup water  
1 sprig fresh dill  
12 ounces medium shrimp - peeled and deveined

## Directions

Warm the oil in a large saucepan over medium heat. Stir in the garlic, celery, and green onions. Cook, stirring frequently, until tender, about 3 minutes. Stir in beans, tomatoes, cream of mushroom soup, and water. Bring to a boil. Stir in dill, reduce heat to medium, and simmer 10 minutes. Stir in shrimp, and simmer until shrimp are pink, about 5 minutes.

# Avocado Shrimp Ceviche-Estillo Sarita

## Ingredients

2 pounds large shrimp - peeled, deveined and chopped  
3/4 cup fresh lime juice  
5 roma (plum) tomatoes, diced  
1 white onion, chopped  
1/2 cup chopped fresh cilantro  
1 tablespoon Worcestershire sauce  
1 tablespoon ketchup  
1 teaspoon hot pepper sauce  
salt and pepper to taste  
1 avocado - peeled, pitted and diced  
2 (4 ounce) packets saltine crackers

## Directions

Place the shrimp and lime juice into a large bowl, and stir to coat. Let stand for about 5 minutes, or until shrimp are opaque. The lime juice will cook them. Mix in the tomatoes, onion, and cilantro until coated with lime juice; cover and refrigerate for 1 hour.

Remove from the refrigerator, and mix in the Worcestershire sauce, ketchup, hot sauce, salt and pepper. We have our own hot sauce recipe, but you can use whatever hot sauce you like, or leave it out and let people add their own when serving.

Serve in glass tumblers and top with avocado pieces. Set out extra Worcestershire sauce, ketchup, lime wedges and hot sauce for people to individualize their dish. Serve with saltine crackers.

# Okra Stew with Shrimp

## Ingredients

1 pound medium shrimp - peeled and deveined  
1/2 lime, juiced  
4 tablespoons margarine  
2 green bell peppers, seeded  
6 tablespoons minced shallots  
1 cup frozen corn kernels  
1 cup chopped okra  
3 tomatoes - blanched, peeled and chopped  
1 tablespoon tomato paste  
1/4 teaspoon dried thyme  
1 bay leaf  
salt and pepper to taste  
1 green chile pepper

## Directions

Place shrimp in mixing bowl and squeeze lime juice on top, trying to coat shrimp evenly.

Heat butter in a stock pot and saute the green pepper with shallots or chives for 2 to 3 minutes. Mix in corn, okra, tomatoes, tomato paste, thyme, bay leaf and chili pepper. Season with salt and pepper and simmer for 10 minutes.

Add the shrimp, return to a boil and simmer for another 5 minutes. Remove bay leaf and chili before serving.

# Elegant Penne with Asparagus and Shrimp

## Ingredients

1 cup penne pasta  
2 tablespoons olive oil  
2 cloves garlic, minced  
1/4 cup onion, chopped  
1/2 cup white wine  
1/4 teaspoon crushed red pepper flakes  
1 tablespoon butter  
10 spears asparagus, cut into 1-inch pieces  
18 peeled and deveined large shrimp (21 to 25 per lb)  
1 tablespoon lemon juice  
salt and pepper to taste  
2 tablespoons chopped fresh flat-leaf parsley  
1/4 cup grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add penne and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the garlic and onion, and cook until the onion has softened and turned translucent, about 5 minutes. Pour in the white wine, and simmer for 2 minutes. Stir in the red pepper flakes, butter, and asparagus; cook until the asparagus is just tender, about 3 minutes. Add the shrimp and lemon juice, continue cooking until the shrimp have turned pink and are no longer translucent in the center. Season to taste with salt and pepper.

Toss the cooked penne pasta with the shrimp and asparagus mixture. Sprinkle with parsley and Parmesan cheese to garnish.

# Bacon Wrapped Barbeque Shrimp

## Ingredients

16 large shrimp, peeled and deveined  
8 slices bacon  
barbeque seasoning, to taste

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Wrap shrimp with 1/2 slice of bacon, securing with a toothpick. Be sure and use the large shrimp--the cooking time for the shrimp and the bacon is similar. If you use medium-sized shrimp, you might want to precook the bacon a little--over cooked shrimp are tough and rubbery--and a real shame.

Line a jelly roll pan with extra heavy duty foil, and place baking rack in pan. Place the shrimp on the rack, and sprinkle heavily with the barbecue seasoning, turn and sprinkle second side. Let the shrimp sit for 15 minutes. The bacon will turn from creamy white to a little opaque, and the seasonings will soak in.

Cook the bacon for 10 to 15 minutes. The rack keeps the shrimp from sitting in the draining bacon fat. With a little luck, you won't tear the foil -- you can throw that away and only have to scrub the rack.

# Shrimp with Lobster Sauce

## Ingredients

1 1/2 teaspoons cornstarch  
2 teaspoons cooking sherry  
1 pound medium shrimp - peeled and deveined  
4 tablespoons vegetable oil  
2 cloves garlic, minced  
1/4 pound ground pork  
1 cup water  
2 tablespoons soy sauce  
1/4 teaspoon sugar  
1/2 teaspoon salt  
1 1/2 tablespoons cornstarch  
1/4 cup cold water  
1 egg, beaten

## Directions

In a medium bowl, dissolve 1 1/2 teaspoons of cornstarch in the sherry. Add shrimp to the bowl, and toss to coat.

Heat oil in a wok or large skillet over medium-high heat. Add shrimp, and fry until pink, 3 to 5 minutes. Remove shrimp to a plate with a slotted spoon, leaving as much oil in the pan as possible. Add garlic to the hot oil, and fry for a few seconds, then add the ground pork. Cook, stirring constantly until pork is no longer pink.

Combine 1 cup water, soy sauce, sugar and salt; stir into the wok with the pork. Bring to a boil, cover, reduce heat to medium, and simmer for about 2 minutes. Mix together the remaining 1 1/2 tablespoons of cornstarch and 1/4 cup cold water. Pour into the pan with the pork, and also return shrimp to the pan. Return to a simmer, and quickly stir while drizzling in the beaten egg. Serve hot over rice.

# Shrimp Marinaders

## Ingredients

3/4 cup vegetable oil  
2/3 cup vinegar  
2 teaspoons hot pepper sauce  
3 teaspoons celery seed  
1 teaspoon salt  
2 large onions, chopped  
1 1/2 pounds cooked shrimp,  
peeled and deveined without tail

## Directions

In a large stainless steel or glass mixing bowl, combine the oil, vinegar, hot sauce, celery seed and salt. Mix thoroughly. Place the chopped onions and shrimp into the oil mixture. Toss to coat evenly. **DO NOT** use an aluminum mixing bowl! The high acid content in the vinegar could cause a reaction with the aluminum and poison the food.

Place the mixture in the refrigerator and chill over night.



# Shrimp Tacos

## Ingredients

1 mango - peeled, seeded and diced  
1 ripe avocado - peeled, pitted, and diced  
2 tomatoes, diced  
1/2 cup chopped fresh cilantro  
1/4 cup chopped red onion  
3 cloves garlic, minced  
1/2 teaspoon salt  
2 tablespoons lime juice  
1/4 cup honey butter  
1 pound salad shrimp  
4 (10 inch) flour tortillas, warmed

## Directions

Toss the mango, avocado, tomatoes, cilantro, onion, garlic, salt, and lime juice together in a bowl. Cover and refrigerate for 30 minutes.

Melt the honey butter in a skillet over medium-high heat. Add the shrimp; cook and stir until pink and opaque, 2 to 3 minutes.

To serve, place a few shrimp onto a warm tortilla, top with mango salsa and fold up. Repeat with remaining ingredients.

# Crunchy Shrimp Salad

## Ingredients

1 cup frozen cooked shrimp, thawed  
1/2 cup frozen peas, thawed  
1/2 cup sliced water chestnuts  
2 tablespoons diced pimiento, drained  
1 green onion, thinly sliced  
1/3 cup mayonnaise  
2 tablespoons seafood cocktail sauce  
1 teaspoon lemon juice

## Directions

In a bowl, combine the first five ingredients. In another bowl, combine the mayonnaise, seafood sauce and lemon juice; serve with the shrimp salad.

# Win's Shrimp and Spaghetti

## Ingredients

12 ounces uncooked spaghetti  
1 cup butter  
1 tablespoon Creole-style seasoning  
1 teaspoon freshly ground black pepper  
1 tablespoon teriyaki sauce  
1 1/2 pounds fresh shrimp, shelled and deveined without tails  
1/4 cup Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, combine butter, Creole seasoning, black pepper, and teriyaki sauce. When butter is hot add the shrimp and simmer for 5 minutes or until shrimp are pink throughout.

Spoon the shrimp on top of the pasta and sprinkle each serving with Parmesan cheese.

# Shrimp Creole

## Ingredients

1/2 cup chopped onion  
1/2 cup chopped green pepper  
1 celery rib, chopped  
1 teaspoon minced garlic  
2 tablespoons vegetable oil  
2 (8 ounce) cans tomato sauce  
1 teaspoon chili powder  
1/2 teaspoon sugar  
1/4 teaspoon cayenne pepper  
1 pound frozen, peeled, cooked,  
small shrimp, thawed  
Hot cooked rice

## Directions

In a large skillet, saute the onion, green pepper, celery and garlic in oil for 6 minutes. Stir in the tomato sauce, chili powder, sugar and cayenne. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Add shrimp; cook and stir until heated through. Serve with rice if desired.

# Louisiana Shrimp and Eggs Gumbo

## Ingredients

1/2 cup vegetable oil  
1/2 cup all-purpose flour  
1 onion, chopped  
1 clove garlic, minced  
4 cups hot water  
2 cups chopped celery  
1 bunch green onions, chopped  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 large tomato, chopped  
1 bay leaf  
1/2 teaspoon dried thyme  
2 pounds shrimp, peeled and deveined  
8 hard-cooked eggs  
1 cup okra  
salt to taste  
ground black pepper to taste  
1/4 tablespoon cayenne pepper  
3 cups cooked white rice

## Directions

Heat oil in a Dutch oven or any heavy pan. Stir in flour to make a roux. Cook, stirring constantly, until roux is dark brown; be careful not to burn. Add onion and garlic, and cook until slightly wilted. Whisk in water.

Stir in celery, green onions, tomato, green and red peppers, okra, bay leaf, thyme, salt, pepper, and cayenne. Simmer for 1 hour.

Add shrimp and hard boiled eggs; simmer 15 to 20 minutes longer. Adjust seasoning to taste. Serve gumbo over rice.

# Shrimp Chowder

## Ingredients

1 pound red potatoes, peeled and cubed  
2 1/2 cups reduced sodium chicken broth  
3 celery ribs, chopped  
8 green onions, chopped  
1/2 cup chopped sweet red pepper  
1 1/2 cups fat-free milk  
1/4 cup all-purpose flour  
1/2 cup fat-free evaporated milk  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
2 tablespoons minced fresh parsley  
1/2 teaspoon paprika  
1/2 teaspoon Worcestershire sauce  
1/8 teaspoon cayenne pepper  
1/8 teaspoon pepper

## Directions

In a large saucepan, bring potatoes, broth, celery, onions and red pepper to a boil. Reduce heat; cover and simmer for 13-15 minutes or until vegetables are tender. Stir in milk. Gently mash vegetables with a potato masher, leaving some chunks of potatoes.

Combine flour and evaporated milk until smooth; gradually stir in potato mixture. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the remaining ingredients. Return to a boil. Cook and stir for 2-3 minutes or until shrimp turn pink.

# Tomato 'n' Shrimp Pasta

## Ingredients

12 ounces uncooked spaghetti  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
1 teaspoon minced garlic  
3 tablespoons olive oil, divided  
1/2 pound sliced fresh mushrooms  
1/2 cup chopped onion  
2 (14.5 ounce) cans diced tomatoes, undrained  
3 tablespoons tomato paste  
2 tablespoons minced fresh basil  
1 teaspoon sugar  
1 teaspoon dried oregano  
1/4 teaspoon crushed red pepper flakes

## Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute shrimp and garlic in 1 tablespoon oil until shrimp turn pink. Remove and set aside.

In the same skillet, saute mushrooms and onion in remaining oil until mushrooms are lightly browned. Stir in the tomatoes and tomato paste. Bring to a boil. Reduce heat to low. Add the shrimp, basil, sugar, oregano and red pepper flakes. Cook, uncovered, for 5-10 minutes or until heated through. Drain spaghetti; top with shrimp mixture.

# Shrimp Cheese Ball

## Ingredients

- 1 cup butter
- 1/2 cup minced garlic
- 1 small red onion, chopped
- 1 tablespoon Cajun seasoning
- 1 tablespoon cayenne pepper
- 1 tablespoon crushed red pepper flakes
- 1 pound uncooked shrimp, peeled and cut into pieces
- 1 1/2 (8 ounce) packages cream cheese, softened
- 1 teaspoon liquid smoke flavoring
- 1 teaspoon lemon juice
- 1/2 cup chopped pecans
- 1 bunch fresh parsley, chopped
- 1/2 cup chopped pecans

## Directions

Melt the butter in a large skillet over medium heat. Stir in the garlic, onion, Cajun seasoning, cayenne pepper, and red pepper flakes; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the shrimp. Cook the shrimp until they are bright pink on the outside and the meat is no longer transparent in the center, about 5 minutes. Drain and discard any excess grease. Set aside.

Mix cream cheese, liquid smoke, and lemon juice in a large bowl. Stir in the shrimp and 1/2 cup of pecans, mixing until evenly distributed. Roll the mixture into a ball. Cover with plastic wrap and refrigerate until slightly firm, about 30 minutes. Mix the parsley with the remaining 1/2 cup of pecans in a bowl. Roll the cheese ball in the parsley mixture until the ball is covered. Cover and refrigerate the cheese ball until completely firm, about 2 hours.



# Louisiana Shrimp Casserole

## Ingredients

1 1/2 cups uncooked instant rice  
1 1/2 cups water  
1 teaspoon vegetable oil  
1 pound small shrimp, peeled and deveined  
2 tablespoons butter  
1 (4 ounce) can sliced mushrooms, drained  
1 (10.75 ounce) can condensed cream of shrimp soup  
1 (8 ounce) container sour cream  
3/4 cup shredded Cheddar cheese

## Directions

Preheat the oven broiler. Grease an 8x8 inch baking dish.

Place rice and water in a pot. Bring to a boil, reduce heat to low, cover, and simmer 10 minutes. Transfer to the prepared baking dish.

Heat the oil in a large skillet over medium heat. Place shrimp in the skillet and cook 3 minutes, or until opaque; set aside. Melt butter in the skillet. Stir in the mushrooms and cook 2 minutes. Mix in soup and sour cream. Cook until heated through, but do not boil. Return shrimp to skillet and cook until heated through. Scoop skillet mixture over rice in baking dish and top with cheese.

Broil 5 minutes in the preheated oven, or until bubbly.

# Stuffed Eggplant with Shrimp and Basil

## Ingredients

1 eggplant, halved lengthwise  
1/2 cup olive oil, divided  
salt and pepper to taste  
8 medium shrimp - peeled,  
deveined and chopped  
1/8 cup chopped fresh basil  
2 cloves garlic, chopped  
1/2 cup white wine  
1 cup Italian seasoned bread  
crumbs  
1/2 cup grated Parmesan cheese,  
divided

## Directions

Preheat oven to 350 degrees F (175 degrees C). Scoop out the flesh of the eggplant, chop, and reserve. Coat shells with olive oil, and season with salt and pepper; set aside.

Heat 1/4 cup olive oil in a large, deep skillet over medium high heat. Saute shrimp, basil and garlic until shrimp turns pink, about 1 minute. Stir in the reserved chopped eggplant. Season with salt and pepper. Pour in wine, and cook 5 minutes.

Transfer to a large bowl, and mix in the bread crumbs and 1/4 cup Parmesan cheese. If mixture is dry, stir in more olive oil. Stuff mixture into eggplant shells, and sprinkle top with remaining Parmesan cheese.

Bake in preheated oven for 30 to 40 minutes, or until eggplant is tender.

# Spicy Grilled Shrimp

## Ingredients

- 1 large clove garlic
- 1 tablespoon coarse salt
- 1/2 teaspoon cayenne pepper
- 1 teaspoon paprika
- 2 tablespoons olive oil
- 2 teaspoons lemon juice
- 2 pounds large shrimp, peeled and deveined
- 8 wedges lemon, for garnish

## Directions

Preheat grill for medium heat.

In a small bowl, crush the garlic with the salt. Mix in cayenne pepper and paprika, and then stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste until evenly coated.

Lightly oil grill grate. Cook shrimp for 2 to 3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges, and serve.

# Shrimp Fried Rice I

## Ingredients

6 cups water  
3 cups uncooked white rice  
2 eggs, beaten  
3 tablespoons sesame oil  
1 onion, diced  
2 celery, diced  
1 pound cooked salad shrimp  
3 carrots, diced  
1 red bell pepper, diced  
3/4 cup snow peas, trimmed and halved  
1 green bell pepper, chopped  
1 teaspoon soy sauce

## Directions

In a medium saucepan bring water to a boil. Add the white rice. Return to a boil, reduce heat to low, cover, and simmer for about 20 minutes, or until rice is tender.

In a small skillet scramble the eggs in a small amount of sesame oil. Remove from heat once scrambled.

In a large skillet, brown onion and celery in remaining sesame oil. Add shrimp and carrots, onion, celery, red pepper, pea pods, and green pepper. Add white rice and stir well. Add soy sauce (if desired) and eggs, stir thoroughly until heated through.

# Fishboy's Beer Belly Shrimp

## Ingredients

2 pounds large shrimp, peeled and deveined with tails attached  
1 cup beer  
2 tablespoons chopped fresh parsley  
2 tablespoons vegetable oil  
4 teaspoons Worcestershire sauce  
1 clove garlic, minced  
1/8 teaspoon salt  
1/4 teaspoon ground black pepper  
1/8 teaspoon hot sauce

## Directions

Combine all ingredients in a large bowl. Stir well to coat the shrimp. Place in a large shallow dish and refrigerate. Let marinate for 2 to 3 hours, stirring occasionally.

Heat oven broiler. Drain shrimp. Thread shrimp through neck and tail onto six 14-inch skewers so that shrimp will lie flat. Place skewers on a lightly greased rack of a broiler pan.

Broil 5 inches from heat for 3 minutes. Turn skewers and broil for an additional 1 to 2 minutes, or until shrimp turn pink. Serve warm with cold beer.

# Shrimp Appetizer

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 teaspoons Worcestershire sauce  
1 teaspoon hot pepper sauce  
1 (8 ounce) jar cocktail sauce  
2 (6 ounce) containers shrimp, rinsed and drained  
2 chopped green onions  
1 tomato, chopped  
1/2 cup shredded mozzarella cheese

## Directions

In a medium bowl, mix the cream cheese, Worcestershire sauce and hot pepper sauce. Spread the mixture on a medium serving platter. Top with cocktail sauce, and layer with shrimp. Cover the shrimp with green onions, tomato and mozzarella cheese.

# Deep Fried Shrimp

## Ingredients

4 pounds large shrimp - peeled and deveined  
1 teaspoon salt  
1 teaspoon ground black pepper  
8 eggs, beaten  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 1/2 cups vegetable oil

## Directions

In a medium size mixing bowl combine shrimp, salt and pepper; stir.

Heat oil in a medium size saucepan. In another medium size mixing bowl stir together eggs, flour and baking powder. Dredge shrimp in egg mixture then fry in oil until they are golden.

# Shrimp Dip I

## Ingredients

1 (10.75 ounce) can condensed  
cream of shrimp soup  
1 (8 ounce) package cream  
cheese, softened  
1 (4 ounce) can small shrimp,  
drained  
1 tablespoon chopped green  
onion

## Directions

In a medium bowl, beat softened cream cheese and undiluted cream of shrimp soup together until fluffy. Stir in shrimp.

Microwave for about 2 minutes, or until warm. Sprinkle chopped green onion on top.



# Herbal Shrimp Delight with Beer Sauce

## Ingredients

1 cup chopped fresh basil  
1 cup chopped fresh oregano  
1 cup chopped fresh parsley  
1 cup chopped fresh spinach  
1 cup chopped romaine lettuce  
5 tablespoons olive oil, divided  
1 teaspoon white wine  
2 tablespoons all-purpose flour  
1/4 cup cold water  
1 small onion, chopped  
1 green onion, chopped  
5 cloves garlic, peeled and minced  
1 tomato, diced  
1 cup Mexican beer  
1 tablespoon fresh lime juice  
1 pound jumbo shrimp, peeled and deveined  
salt and pepper to taste  
2 tablespoons freshly grated Parmesan cheese  
freshly ground black pepper to taste

## Directions

In a medium bowl, toss together basil, oregano, parsley, spinach, romaine lettuce, 3 tablespoons olive oil, and white wine.

In a small bowl, blend the flour and water to a paste.

Heat 1 tablespoon olive oil in a medium saucepan over medium high heat, and saute the onion, green onion, and garlic 5 minutes, until tender. Mix in the tomato. Reduce heat to low, and blend in the flour and water. Cook and stir until thickened. Mix in the beer and lime juice, season with salt and pepper, and simmer while cooking the shrimp.

Heat remaining olive oil in a separate medium saucepan. Saute the shrimp about 3 minutes on each side, until opaque.

Remove shrimp from heat, and finely chop while warm. Serve over the herb and greens mixture, and drizzle with beer sauce. Sprinkle with Parmesan and freshly ground black pepper.

# Shrimp Salad with Vinaigrette

## Ingredients

3 tablespoons white wine vinegar  
1 garlic clove, minced  
1 teaspoon sugar  
1 teaspoon grated orange peel  
3 tablespoons olive oil  
2 navel oranges, peeled  
1 pound cooked medium shrimp,  
peeled and deveined  
1 tablespoon diced pimientos  
5 cups Bibb or Boston lettuce  
5 cups torn leaf lettuce  
1/4 cup sliced green onions

## Directions

In a large bowl, combine the vinegar, garlic, sugar and orange peel. Whisk in oil; set aside. Cut oranges into 1/2-in. slices; cut slices into quarters. Add oranges, shrimp and pimientos to dressing; toss to coat. Cover and chill for at least 1 hour.

Just before serving, toss the shrimp mixture with lettuces and onions.

# PHILLY Shrimp-in-Love Pasta

## Ingredients

125 grams linguine, uncooked  
1 cup frozen cleaned raw shrimp,  
thawed  
1/2 (19 ounce) can diced  
tomatoes  
1/4 cup PHILADELPHIA Cream  
Cheese Spread  
1 cup torn fresh spinach leaves

## Directions

Cook pasta according to package directions. Meanwhile, cook and stir shrimp, tomatoes and cream cheese in large skillet on medium-high heat 3 to 4 minutes or until shrimp are cooked through and sauce is well blended.

Drain pasta; place in large bowl. Add spinach; mix lightly. Add shrimp mixture; toss to coat.

# Cajun Shrimp Soup

## Ingredients

1/2 cup butter  
1 small onion, chopped  
1/2 bunch green onions, chopped  
3 stalks celery, chopped  
1 small orange bell pepper, chopped  
1 (10.75 ounce) can reduced sodium cream of mushroom soup  
1 (10.75 ounce) can reduced sodium cream of celery soup  
10 3/4 fluid ounces water  
1 (14.75 ounce) can creamed corn  
1 (10 ounce) package frozen corn  
2 pounds peeled and deveined medium shrimp  
1 pint half-and-half cream  
1/2 cup chopped fresh parsley  
1/2 teaspoon liquid shrimp and crab boil seasoning  
1/4 teaspoon Creole seasoning, or to taste  
salt and black pepper to taste

## Directions

Melt the butter in a large pot over medium heat. Mix in onion, green onions, celery, and bell pepper. Cook and stir until tender.

Pour cream of mushroom soup, cream of celery soup, 1 soup can of water, creamed corn, and frozen corn into pot. Cook 20 minutes, stirring occasionally, until heated through.

Mix in shrimp, and cook until opaque. Stir in half and half and parsley. Reduce heat to low; continue to cook and stir 15 minutes. Mix in liquid shrimp and crab boil seasoning and Creole seasoning; season to taste with salt and pepper.

# Cyndi's Shrimp Fajitas

## Ingredients

1 tablespoon Worcestershire sauce  
1 tablespoon lime juice  
1 tablespoon soy sauce  
1 teaspoon chili powder  
1 pound large shrimp, peeled and deveined  
1 tablespoon olive oil  
2 medium zucchini, cubed  
1 red onion, chopped  
1 (10 ounce) box frozen corn  
1 tablespoon olive oil  
8 flour tortillas  
1 cup shredded Monterey Jack cheese  
3 tablespoons chopped fresh cilantro

## Directions

In a medium bowl, combine the Worcestershire, lime juice, soy sauce, and chile powder. Add the shrimp and marinate 15 minutes.

Heat olive oil in a large skillet over medium heat. Cook the zucchini, onion, and corn for 10 minutes or until the vegetables are tender. Cover to keep warm and set aside.

In a separate skillet heat olive oil over medium heat. Add the shrimp and cook for 3 to 5 minutes, until the shrimp are pink. Combine the shrimp and the vegetables. Place shrimp and vegetable mixture in tortillas; sprinkle with the Monterey Jack cheese and cilantro.

# Real New Orleans Style BBQ Shrimp

## Ingredients

5 pounds medium shrimp, with shells  
2 pounds butter  
1 medium sweet onion, minced  
8 cloves garlic, minced  
2 stalks celery, diced  
1/4 cup chopped fresh parsley  
2 tablespoons Creole seasoning  
2 tablespoons dried rosemary  
ground black pepper to taste  
1/2 cup Worcestershire sauce  
2 teaspoons fresh lemon juice

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Arrange the shrimp in a single layer in as many baking dishes as you need. Set aside.

Melt 1/2 cup of butter in a large skillet over medium heat. Add the onion, garlic, celery, parsley, Creole seasoning and rosemary. Cook and stir for a few minutes, until onion is tender. Add the rest of the butter and cook until melted over low heat. Stir in the pepper, Worcestershire sauce and lemon juice. Pour this mixture over the shrimp so that the shrimp are completely submerged.

Bake in the preheated oven until shrimp are pink, 15 to 20 minutes.

# Charleston Shrimp 'n' Gravy

## Ingredients

3 slices bacon  
1 onion, chopped  
1 green bell pepper, seeded and chopped  
2 teaspoons seasoned salt with no MSG  
ground black pepper to taste  
garlic powder to taste  
2 tablespoons butter  
4 tablespoons all-purpose flour, divided  
1 pound large shrimp, peeled and deveined  
1 1/2 cups chicken stock  
1 green onion, chopped

## Directions

Place the bacon in a large skillet over medium heat. Fry until browned, then remove to paper towels to drain. Add the butter to the bacon grease. When the butter begins to sizzle, sprinkle 3 tablespoons of flour over it. Reduce the heat to medium-low, and cook for about 12 minutes, stirring frequently, until dark brown. Don't let it scorch - if it starts to, just reduce the heat.

When the roux reaches dark brown, increase the heat to medium-high, and add the onions and bell pepper. Cook and stir for a couple of minutes, just until softened. Meanwhile, place the shrimp in a bowl, and toss with seasoned salt, pepper, garlic powder, and remaining flour. Pour into the pan, and stir constantly for 1 minute. Whisk in the chicken stock, and reduce the heat to low. Cook for just a few minutes to thicken the broth. Don't cook much longer, or the shrimp will become tough. Sprinkle the chopped green onion over it, and remove from the heat. Serve over fresh hot grits, rice or biscuits. Crumble the bacon slices on top.

# Lemon Mint Sauce with Shrimp

## Ingredients

1 red bell pepper, julienned  
3/4 pound large cooked shrimp,  
peeled and deveined  
1/2 cup chopped fresh mint  
leaves  
1/4 cup fresh lemon juice  
2 teaspoons grated lemon zest  
3 tablespoons olive oil  
3/4 teaspoon salt  
1/4 teaspoon ground black  
pepper  
1 pound dry fettuccini pasta

## Directions

Bring a large pot of lightly salted water to a boil. Meanwhile prepare the remaining ingredients.

In a large mixing bowl, combine the red pepper, shrimp, mint, lemon juice, lemon zest, olive oil, salt and pepper. Mix thoroughly.

Add pasta to the boiling water and cook for 8 to 10 minutes or until al dente; drain. Add the pasta to the shrimp mixture and toss to coat well.



# Spicy Shrimp in Cream Sauce

## Ingredients

1 tablespoon extra virgin olive oil  
2 habanero peppers, seeded and chopped  
1 tablespoon hot chili powder  
4 cloves garlic, crushed  
1 pound medium shrimp - peeled and deveined  
1 pint heavy cream  
salt and white pepper to taste (optional)  
1 French baguette, sliced

## Directions

Heat olive oil in a large skillet over medium-low heat. Add habanero peppers, and garlic, and fry for a few minutes to release the flavors. Add shrimp, and cook stirring constantly until pink, about 5 minutes. Season with chili powder, salt and pepper, stirring to evenly coat the shrimp. Stir in the cream, and cook over low heat until heated through, but do not allow to boil. Serve hot with bread slices.

# Shrimp Gazpacho

## Ingredients

64 fluid ounces tomato and clam juice cocktail  
3 pounds cooked shrimp, peeled and deveined  
4 avocados, peeled and chopped  
2 cucumbers, cubed  
3 large tomatoes, diced  
1 red onion, diced  
1 bunch cilantro, chopped  
2 tablespoons lemon juice  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

In a large bowl, combine the tomato and clam juice cocktail, shrimp, avocados, cucumbers, tomatoes, red onion, cilantro, lemon juice, salt, and pepper.

Refrigerate until ready to serve.

# Ron's Grilled Shrimp

## Ingredients

1/4 cup lime juice  
1/4 cup lemon juice  
1/3 cup olive oil  
2 tablespoons red wine vinegar  
2 tablespoons finely chopped fresh cilantro  
2 tablespoons finely chopped fresh parsley  
2 tablespoons finely chopped fresh basil  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon minced garlic  
1/2 teaspoon crushed red pepper  
2 pounds jumbo shrimp, peeled and deveined

## Directions

Combine lime juice, lemon juice, olive oil, and vinegar in a large bowl. Add cilantro, parsley, basil, salt, pepper, garlic, and crushed red pepper; mix thoroughly.

Add shrimp and toss to coat. Cover and refrigerate for 1 to 2 hours, tossing occasionally.

Preheat grill for medium-high heat.

Place shrimp in a grill basket. Grill shrimp until pink on the outside and opaque in the center, 5 to 6 minutes. Stirring regularly during cooking.

# Shrimp and Blue Cheese Dip

## Ingredients

1/4 cup mayonnaise  
1 (4 ounce) can diced green chile peppers, drained  
1 (2.25 ounce) can sliced black olives, drained  
1/4 cup sliced green onion  
1 tablespoon olive oil  
1/4 pound peeled and deveined small shrimp  
2 ounces crumbled blue cheese

## Directions

In a bowl, mix mayonnaise, green chile peppers, black olives, and green onion.

Heat the olive oil in a skillet over medium heat. Place shrimp in skillet and cook 2 to 5 minutes, until opaque. Stir in the mayonnaise mixture and continue cooking 2 to 5 minutes, until mixture has heated through. Remove skillet from heat. Gently fold in blue cheese. Transfer dip to a serving bowl.

# New Orleans Shrimp

## Ingredients

1 teaspoon canola oil  
1 onion, finely diced  
1 stalk celery, chopped  
1 green bell pepper, chopped  
1 teaspoon crushed red pepper  
1 tablespoon butter  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
cracked black pepper to taste  
2 1/2 cups fish stock  
1 cup beer  
1 pound large shrimp - peeled and deveined

## Directions

Pour oil into a large, heavy skillet; place over medium high heat. Heat oil until hot, but not smoking. Reduce heat to low, and add onion, celery, and green pepper. If using diced hot peppers, stir in now. Saute until the onion is soft; be careful not to burn onion. Remove vegetables from skillet, and wipe out excess liquid with paper towel.

Return pan to heat. Melt butter in pan: let bubble, but do not allow butter to burn. Sprinkle flour over butter, and stir with wire whisk. Whisk in salt and black pepper. Whisking constantly, brown flour mixture until dry; this should take about 3 to 5 minutes. Do not allow roux to burn.

Slowly whisk in hot fish stock . Increase heat slightly. Gradually whisk in beer; keep whisking until gravy thickens. Stir in vegetables. If gravy is too thick, gradually stir in warm water to dilute.

Stir shrimp into gravy. Cook until pink, about 2 to 3 minutes. Remove from heat, and serve.

# Cauliflower Shrimp Salad

## Ingredients

1 head cauliflower, thinly sliced  
1 pound shrimp - cooked, peeled, deveined and chilled  
1 cup chopped green onions  
3 eggs  
1 cup mayonnaise  
3/4 cup creamy Italian-style salad dressing  
3/4 cup sliced black olives  
1 tablespoon minced pimento

## Directions

Place eggs in a small saucepan, and add water to cover. Cover the pan, and bring to a boil over high heat. Remove from heat and let stand covered for 12 minutes. Cool, peel, and chop the hard boiled eggs.

Mix mayonnaise and salad dressing together in a small bowl.

To a large bowl, add cauliflower, shrimp, green onions, chopped eggs, olives, and pimientos. Toss to combine. Stir in dressing mixture, and toss to coat. Refrigerate. Serve chilled.

# Oriental Shrimp Soup

## Ingredients

3 1/2 cups water  
1 (3 ounce) package Oriental  
flavored ramen noodles  
1 cup frozen cooked small shrimp  
1/2 cup chopped green onions  
1 medium carrot, julienned  
2 tablespoons soy sauce

## Directions

In a large saucepan, bring water to a boil. Set aside seasoning packet from noodles. Add the noodles to boiling water; cook and stir for 3 minutes. Add the shrimp, onions, carrot, soy sauce and contents of seasoning packet. Cook 3-4 minutes longer or until heated through.

# Sesame Shrimp Stir-Fry

## Ingredients

2 cups water  
1 cup uncooked white rice  
1 pound medium shrimp, peeled and deveined  
1/4 teaspoon ground ginger  
1/4 teaspoon cayenne pepper  
1 clove garlic, minced  
1 tablespoon sesame seeds  
1/4 teaspoon ground black pepper  
2 tablespoons sesame oil  
1 red bell pepper, sliced into thin strips  
3 green onions, sliced  
3 tablespoons teriyaki sauce  
1/2 pound sugar snap peas  
1/8 cup cornstarch  
3/4 cup chicken broth  
1/4 teaspoon salt

## Directions

In a medium saucepan, bring salted water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

While rice is simmering, combine shrimp, ginger, cayenne pepper, garlic, sesame seeds and black pepper in a large plastic food storage bag. Allow to marinate in the refrigerator.

Heat sesame oil in a large wok or skillet. Add red bell pepper and green onions; saute 3 to 4 minutes to soften slightly. Add teriyaki sauce. Add peas and shrimp with seasoning; saute 4 minutes or until shrimp are opaque.

Stir cornstarch into chicken broth and add to wok; cook, stirring until mixture boils. Sprinkle with salt. Spoon shrimp mixture over rice.